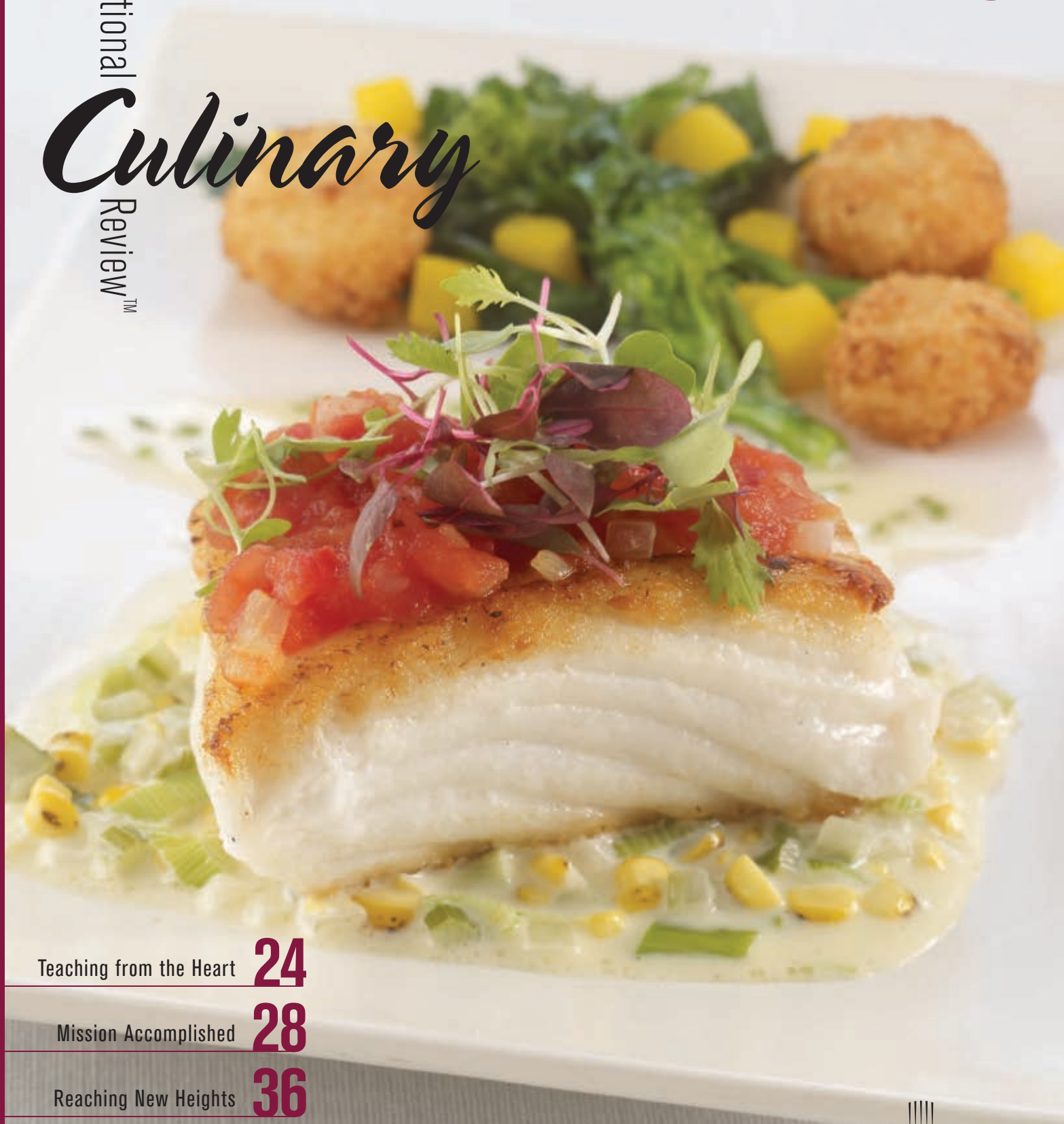


September

Official Magazine of the American Culinary Federation

10

The  
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Review™



Teaching from the Heart **24**

Mission Accomplished **28**

Reaching New Heights **36**

Military Might **38**

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clam croquette and chive butter was the fish course in Michael Matarazzo's 2010 U.S.A.'s™ Chef of the Year menu.

**Cover photo:** Visual Cuisines



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# Vision 2010-2011

As we begin the second half of this administration, I reflect back on the board's accomplishments in the past year. We were able to provide financial stewardship, better communication, a truly transparent administration and what I hope was a building of trust within our federation.

But there is still a lot of work ahead of us, and the members of the board of directors and employees at the national office cannot do it alone. We need teamwork, and we respectfully ask you all to participate.

I would like to share with you these visions for the coming year.

First and foremost, if we consider ACF to be the premier professional organization of cooks, chefs and pastry chefs, we need to demonstrate that. Our No. 1 mission is to increase our professional-culinarian membership with industry professionals. We need to do this one member at a time, and we need your help to recruit these chefs and retain them as members. It requires your leadership and guidance to make this successful. Imagine how our membership would swell if everyone recruited just one industry professional culinarian. I challenge you to make this your No. 1 priority.

The Retirement Committee, under the leadership of Ben Fonbuena, CEC, CCE, AAC, has committed to presenting a proposal to the board of directors on the feasibility of a retirement plan for our members. We will keep you posted and provide more information in the near future.

It is my opinion that we are on our way to getting your house in order, both financially

and organizationally. This will allow us to focus on branding our federation with targeted messages in strategic markets in the coming year.

We have a stronger relationship with our government, as was witnessed during this year's national convention in Anaheim. Our military presence was even stronger, with the ACF National Championship featuring the Freedom Chef Challenge. And we were fortunate to have a U.S. Navy vice admiral at our Chef of the Year competition to cheer on Brandon Parry, CEC, as he competed. Finally, the apprenticeship program at Fort Lee, Va., should be in progress this month. This means we will have 1,184 military apprentices by the end of the year.

Dr. Janey Thornton, USDA deputy undersecretary for food, nutrition and consumer services, addressed us in Anaheim and spoke about the importance of ACF members recognizing childhood obesity in this country. She also met with a group of our chefs for a roundtable discussion on how ACF can be more involved with the "Let's Move" initiative, spearheaded by Michelle Obama. We were also asked to be part of a recipe contest that the USDA will promote to create healthy kids menus for our schools across America.

The 2011 ACF National Championship will feature chefs in the healthcare industry



Michael Ty serves a healthful veggies and rice dish to Destiny Franco during Chef Outreach to the Community day in Anaheim.

teamed with registered dietitians and schoolchildren to create healthy menus for our school lunch program. It is my desire to provide these recipes to the USDA to help in its fight against childhood obesity in America.

I am reinvigorating the Membership Enhancements Committee under new leadership. I hope that before the end of my first term in office, we will be able to start implementing more tangible member benefits that give a reason to belong to ACF.

I will appoint two at-large board members who will be part of the current board. These individuals will either be leaders in the industry or professionals who could help us in the infrastructure of our federation. They will be able to share their expertise and offer suggestions for ways we can improve our brand. They will serve for a two-year term. If this proves fruitful, we will have the opportunity to add two more at-large members for the next two years, for a maximum of six to the elected board.

How many times have we heard the word "mentorship?" Well, we have to put some meat into what this program should do and how we plan to execute it. Mentorship is not only for the youth. I, too, look for mentors in

*continued on page 14*

# 2010 ACF NATIONAL CONVENTION

**CHEFS**, students and guests gathered for the 2010 ACF National Convention in Anaheim, Calif., Aug. 2-5. The event, hosted by ACF Orange Empire Chefs & Professional Cooks Association, offered professional development and networking opportunities, as well as a platform for live competition.

## CHEF OUTREACH TO THE COMMUNITY

More than 40 chefs participated in the first-ever service day run in conjunction with an ACF national convention when Chef Outreach to the Community took place July 31 in Anaheim. In partnership with the ACCEF Chef & Child Foundation (CCF), the day of nutrition outreach and education was motivating, inspirational and educational for all involved.

"The service day was absolutely fabulous," said Patti Curfman, CEC, CEPC, AAC, executive chef/owner of Patti Cakes,

Stayton, Ore., and a member of ACF Chefs de Cuisine Society of Oregon. "People of all ages walked away having a different attitude about their health. They learned how fun it is to be creative with food and how even the simple foods can be healthy."

The event took place at Hermosa Village, an affordable-housing development, and 120 residents attended as families to learn more about fruits, vegetables, healthy drinks and whole grains. They visited four stations run by CCF volunteers that featured hands-on activities. Families learned the value of incorporating whole grains into meals, saw the amount of sugar consumed in regular soft drinks, gained an understanding of portion size and learned how to incorporate more fruits and vegetables into every meal. Residents went home armed with new knowledge and fresh ideas for making family meals healthier.



Dave Smith Photographer

Michael Ty opens General Session at the 2010 ACF National Convention in Anaheim, Calif.

One mother said she was thrilled to have new grains to introduce at the dinner table, and her children loved trying them during the event. Hermosa Village staff agreed that Chef Outreach to the Community was the best-ever event held for residents.

## GENERAL SESSION

General Session, held Aug. 5, took on a new format this year as guests enjoyed a sit-down breakfast before official business got underway. Following breakfast, ACF national president Michael Ty, CEC, AAC, greeted attendees and asked them to turn their attention to a video in remembrance of the ACF members who had died in the past year.

*continued on page 10*

Christopher Neary, CEC, CCA, AAC, center, corporate executive chef with J. Kings Food Service Professionals, Holtsville, N.Y., Johnathan Osborne, Anaheim, and Michelle Neary help Zenaida Medrano, left, and Orenda Quintero to snacks at the Snack Smart station at Chef Outreach to the Community day.



Dave Smith Photographer



# Insider

## SAM CHOY



Sam Choy, Executive Chef/Owner  
Sam Choy's Breakfast, Lunch and Crab  
Honolulu

**What kind of food will diners enjoy at Sam Choy's?**

They will enjoy island heritage cuisine. Hawaii is the melting pot of the world, and we are fortunate to have great fresh seafood and produce here year-round. The ethnic flavors of each culture here in Hawaii—Japanese, Okinawan, Polynesian—has had major input into the food we have here today, and on our menu at the restaurant.

**How do you decide, out of such a rich selection of local ingredients, what to use in your dishes?**

It all depends on what kind of menu I am designing. If I am doing a seafood dish, I usually use fresh fish and pair it with fresh produce. If I am designing a dish using fruits or vegetables, I pair that with an appropriate protein. I think about how to capture the freshness of the food and bring it to the plate, making sure we use food to its fullest potential in a particular dish.

**What advice do you have for others who want to open and run a successful restaurant?**

As important as it is to be a great cook, you also need to have a good business

sense. I would tell people they need to understand the importance of teamwork, not to rush into a partnership, have control of your own destiny, keep the food consistent and always do your best to provide great food and service.

**You also write cookbooks and host a TV show. How do you juggle all those different roles?**

I have a great staff that helps me plan out the cooking show, and I work with a great publisher here in Hawaii for my cookbooks.

**What do young people coming into the industry need to know?**

Take it slow and learn things well. Don't rush, because it only gets better if you take it slowly and think things through thoroughly.

**What gives you pleasure on the job every day?**

Seeing repeat customers coming back to the restaurant, and hearing them say the restaurant is a fun place to be and they enjoyed the food and experience.

*Note: Sam Choy's Kai Lanai opens in Kona, Hawaii, this fall.*

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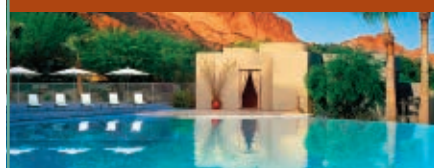
### NORTHEAST REGIONAL CONFERENCE

**MARCH 21-23** | Columbus Renaissance  
Columbus, Ohio | Trade Show — March 22



### CENTRAL REGIONAL CONFERENCE

**APRIL 18-20** | Hilton New Orleans Riverside  
New Orleans | Trade Show — April 19



### WESTERN REGIONAL CONFERENCE

**APRIL 30-MAY 2** | Talking Stick Resort  
Scottsdale, Ariz. | Trade Show — April 30



### NATIONAL CONVENTION

**JULY 23-26** | Gaylord Texan | Dallas  
Trade Show — July 24-25

## ON THE INSIDE

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Ty thanked chefs for their participation in the Chef & Child Foundation's Chef Outreach to the Community day. He also acknowledged the military chefs who participated in the ACF National Championship Freedom Chef Challenge. "I am proud that these fine men were able to come here and compete. They are no different from us. They are true professionals and have the additional responsibility of defending our country and freedom."

Next year, the ACF National Championship will feature a healthcare chef challenge in which chefs prepare nutritious meals, Ty announced.

Going forward, the theme for ACF regional conferences and national convention will be Experience the Power of Connection, which focuses on the value and importance of getting to know your fellow chefs. "Today you experienced being seated randomly and, hopefully, you met someone you did not know before," Ty said. "I hope you will



Dave Smith Photographer

consider sitting with other members tonight [at the President's Grand Ball], as well, even sitting with a student culinarian and starting a mentorship relationship."

During his state-of-the-ACF address, Ty highlighted successes from the 2009-2011 board of directors' first year in office, which included balancing the 2010 budget, reaching out to members, restructuring the national office, renegotiating hotel contracts for lower room rates at ACF events, increasing the value of membership, holding ACF Culinary Team USA accountable for its budget, transitioning to digital publications, focusing on investments and being more transparent.

Four chapters, one from each ACF region, shared their success stories. Chapter board members spoke about challenges, successes and goals, which included the importance of attracting and maintaining student members, the benefit of hosting special events for chefs and foodies, and the impact that donating talent and time for worthy causes can have on a community.

"Food is a very, very powerful medium," said Michael Deihl, CEC, CCA, AAC, chairman of the board, ACF Greater Atlanta Chapter Inc., which began Operation Chefs Unite—a program that enlists volunteers to serve

Sam Choy, right, talks to General Session attendees before he and Michael Ty begin their cooking demo.

meals to soldiers passing through the Hartsfield-Jackson Atlanta International Airport—four years ago. "If you have the opportunity to feed those who protect you, it's kind of a no-brainer. We have fed more than 1 million troops since we started."

Steve Jilleba, CMC, CCE, AAC, ACF Culinary Team USA manager, introduced the national team and thanked Team USA supporters and sponsors. "We couldn't do this without you," he said, urging all members to get behind the team, be a part of the heritage, and visit practice sessions and "be our cheerleaders."

Ty then delivered the second half of his state-of-the-ACF address, which covered a look at the coming year, the importance of student mentorship, fostering a stronger partnership with the U.S. Department of Agriculture (USDA) and government, creating two at-large board-member positions and drafting a strategic plan for ACF's future.

### Cooking with Sam Choy

One of the highlights of General Session was a cooking demonstration by Sam Choy, chef/owner, Sam Choy's Breakfast, Lunch and Crab, Honolulu, and Ty.

## ACF ACHIEVEMENT OF EXCELLENCE AWARDS

Charley's Steak House, Orlando, Fla.  
Chef Duke's Cafe Giovanni, New Orleans  
Deerfield Golf & Tennis Club, Newark, Del.  
Marcella's, Columbus, Ohio  
MorningStar Senior Living at Applewood, Lakewood, Colo.  
95 Cordova, Casa Monica Hotel, St. Augustine, Fla.  
OAKLEYS bistro, Indianapolis  
University of Colorado at Boulder, Housing & Dining Services, Boulder, Colo.





Dave Smith Photographer



Dave Smith Photographer



Dave Smith Photographer

Left to right, David Turcotte receives the ACF Leadership Award; Mary and Peter Huebner accept the ACF Industry Partnership Award for Canada Cutlery Inc.; and, from left, Bobby Moghaddam, Linda Rosner and Barry Young receive ACF President's Medallions (not pictured, Joseph Poon and John Schlaner).

While cooking shrimp and fried rice, Ty asked Choy about his background and career. Choy shared details about what it was like growing up in a small town and attending Kapi'olani Community College in Honolulu.

Choy encouraged chefs to cook from the heart, know their food source and remain persistent. "Shining star chefs don't last long, because they are always moving on to the next restaurant," he said. "In the kitchen, it's all about teamwork."

### Focus on nutrition

Dr. Janey Thornton, USDA deputy undersecretary for food, nutrition and consumer services, acknowledged the great passion she saw in the chefs in

attendance and those involved in Michelle Obama's Chefs Move to Schools program. "It makes such a difference, knowing that other people out there are working for the same cause as you are," she said.

She explained the grim reality of the health and nutrition crisis our nation faces because of rising obesity rates, noting that the government spends \$150 billion on healthcare related to overweight and obesity issues. She also said 16.7 million children live in houses that can't put food on the table. "We've got to make sure that our children are there in our future."

In addition to calling chefs to action in their communities, Thornton addressed the reality posed by limited school budgets and resources. "We'd love to have fresh foods in school, but we can't always afford it."

She said communities were excited to have chefs working in their schools. She asked that volunteers not get frustrated with the program if they don't hear from volunteer coordinators immediately. Rather, chefs should take the initiative and reach out to schools that have signed up for the program.

"It's going to take us all working together, and as individuals, to solve this problem," Thornton said. "Together, we can make a difference."

Dr. Janey Thornton addresses the 2010 ACF National Convention General Session.



Dave Smith Photographer

## ACF PRESIDENT'S MEDALLION RECIPIENTS

**Bobby Moghaddam, CEC, CCE, AAC**, director of hospitality/culinary arts, Riverside City College Culinary Academy, Riverside, Calif.; ACF Southern California Inland Empire Chefs & Cooks Association

**Joseph Poon**, chef/owner, Joseph Poon Chef Kitchen, Philadelphia; ACF Philadelphia Chapter

**Linda Rosner, CEC**, culinary-arts director/instructor, Lexington College, Chicago; ACF Windy City Professional Culinarians Inc.

**John Schlaner, CEC, AAC**, executive chef, Hollywood Casino at Penn National Race Course, Grantville, Pa.; ACF Professional Chefs Association of South Jersey

**Barry Young, CEC**, chef-instructor, Columbus Culinary Institute, Columbus, Ohio; ACF Columbus Chapter

### Honors and awards

ACF honored individuals and companies with the following awards:

Canada Cutlery Inc., Pickering, Ontario, Canada, received the ACF Industry Partnership Award. It was accepted on the

## ON THE INSIDE



company's behalf by Peter Huebner, president, and Mary Huebner, marketing director.

The ACF Leadership Award was presented to David Turcotte, CEC, AAC, executive chef, U.S. Army, a member of Old Dominion ACF Chapter. Turcotte is manager of ACF Culinary Military Team USA.

Karl Guggenmos, AAC, university dean of culinary education, Johnson & Wales University, Providence, R.I., and a member of ACF Rhode Island Chapter, received the ACF Immediate Past President's Award.

ACF Greater Kansas City Chefs Association was named the 2010 Chapter of the

Left to right, Cutting-Edge Award recipients are: David Prows, Denise Baxter (accepting for Todd Gray), Michael Finch, David Longstaff, Michael Smith, Hubert Schmieder and William Ramsey (not pictured, Richard Dingle).

Year. The award was accepted by Paul Santaularia, CEC, CCE, chapter president; Mark Prece, CEC, AAC, vice president; and Jerold Marcellus, CCC, CCE, secretary.

### Chef & Child

Elizabeth Mikesell, CEC, AAC, chair of the Chef & Child Foundation (CCF) committee, presented the following awards during General Session:



## CUTTING-EDGE AWARDS

**Richard Dingle**, executive chef, Hershey Lodge, Hershey, Pa.; ACF Harrisburg Chapter

**Michael Finch, CEC**, executive chef/director, Harrisburg Area Community College, Harrisburg, Pa.; ACF Harrisburg Chapter

**Todd Gray**, chef/owner, Equinox, Washington, D.C.; ACF Nations Capital Chefs Association

**David Longstaff, CEC, AAC**, food advisor, U.S. Army, Oviedo, Fla.; ACF Old Dominion Chapter

**David Prows, CEC, AAC**, executive chef, Costa Vida, Sandy, Utah; ACF Beehive Chefs Chapter Inc.

**William Ramsey, CEC, CCA**, executive chef, Casino Pauma, Pauma Valley, Calif.; ACF Chefs & Culinarians of San Diego

**Hubert Schmieder, AAC**, retired, Lafayette, Ind.; ACF Greater Indianapolis Chapter

**Michael Smith, CEC**, corporate executive chef, Custom Culinary, Inc., Lombard, Ill.; ACF Northern New Jersey Chapter

Thomas Trevethan, CEPC, pastry chef, a member of ACF Chefs Las Vegas, was the recipient of the Michael Ty Endowment Fund award. This award, established in 2000, provides a scholarship for an ACF chef who has dedicated countless hours to fighting

Mark Prece, left, Paul Santaularia and Jerold Marcellus accept the 2010 Chapter of the Year award for ACF Greater Kansas City Chefs Association.



childhood hunger, working on behalf of the foundation and teaching the children who benefit from CCF programs. The fund was named in tribute to Michael Ty, CEC, AAC, ACF president (1993-1994 and current), who produced the highly successful school lunch challenges for three years.

Nancy Russman, culinary-arts program coordinator at Jefferson Community & Technical College, Louisville, Ky., and a member of ACF Kentucky Chapter,

received the True Spirit Award. This award is presented to a person or an ACF chapter that has demonstrated extraordinary efforts to aid children.

Four chapters, one in each region, received the 2010 Little Oscar award: ACF Chefs & Culinarians of San Diego; ACF Kentucky Chapter; ACF Long Island Chapter; and ACF South Bend Chefs and Cooks Association. The award recognizes chapters that have put forth an exceptional effort to advance the mission

of the CCF in its fight against childhood hunger and malnutrition.

## JOHNSON & WALES UNIVERSITY STUDENT FORUM

More than 50 students and educators gathered at the Johnson & Wales University Student Forum Aug. 4 to hear from "Galloping Gourmet" Graham Kerr, HAAC, HHOF, and Charles Carroll, CEC, AAC, executive chef at River Oaks Country Club, Houston.

## ONE-POT WIN A LOT

Three finalists competed for \$1,000 in the 30-minute One-Pot Win A Lot cooking competition, sponsored by ACF and Riviana Foods, Inc., Aug. 3. Louis Chatham, CEC, AAC, executive chef at PCI Gaming in Atmore, Ala., a member of ACF Choctaw Chapter, took home top honors for his Creole Jambalaya Moderne and Shrimp Brochettes dish.



Dave Smith Photographer

## MAKE-IT-MINI DESSERT TRIO

Four regional finalists competed for \$2,000 in the Make-it-Mini Dessert Trio competition, Aug. 3, sponsored by MARS Foodservices and ACF. Curtis Smith, CEC, a culinary instructor at Spokane Community College, Spokane, Wash., took home the grand prize for a dessert platter featuring Twix candy bars. "I chose a Latin American theme for my dessert platter," said Smith. "Choosing a

theme made it more fun for me, since I had to research another culture rather than just doing something I've done before."

Louis Chatham, far left, wins the One-Pot Win A Lot competition; below, Chris Skolmutch, left, culinary innovation manager with MARS Foodservices, congratulates Curtis Smith, winner of the Make-it-Mini Dessert Trio competition.



Dave Smith Photographer

## ON THE INSIDE

Kerr talked about developing a passion for culinary nutrition and seeing a need for restaurants to change their menus after noting the effects of overconsumption of food, resulting in debilitating disease.

He added, "The government is inching its way into our industry," noting that one day it will demand that restaurants post nutritional values. His goal is to come up with a solution to this problem by 2015.

"There is a difference when the information is made available to guests and when it is forced on them," Kerr said. "When you ask to see the numbers, it's different than having them shoved on you, because you are actually looking for them."

He left his audience with these words: "Don't exploit your customers, serve them."



Leah Craig

As an industry, we're responsible for the problem, and we can fix it. Be a healing agent in a hurting world."

Charles Carroll, second from right, talks with students and instructors at the Johnson & Wales University Student Forum.

Carroll urged students to go after their dreams, look for the positive in life and not just be an average employee. "Rule No. 1 is that if you don't like your job, don't change it," he said. "Nothing changes until you change."

He shared several secrets to guaranteed success, from "complete each job, each task, above and beyond all expectations" to focus on what you can control, want to learn the job better than the one who teaches it, and don't let anyone dictate your success.

## CONVENTION PHOTOS ONLINE

Photos taken at the 2010 ACF National Convention are available online to view and purchase at [www.flickr.com](http://www.flickr.com).



## PRESIDENT'S MESSAGE *continued from page 7*

my career. Mentors help guide us and give advice to help us make sound decisions.

I know there has not been much talk about the strategic plan over the past year. Our goal is to communicate the five-year plan to membership beginning with our first regional conference in Atlanta in February 2011. The strategic plan is for our federation, and it will need approval by the board of governors to assure that future elected officers are held to task on the plan.

Finally, my president's message in the fall issue of *Sizzle* underlines my dedication to late Gen X and Gen Y in the coming year. It's now or never, and we all need to rally and commit to the importance of mentoring and nurturing our "foundation for the future."

It can be accomplished, so please read my message to these young culinarians who need our support. I will call on our senior chef members and the esteemed members of the American Academy of Chefs to initiate and take the lead to implement this program. If we do not work diligently on this, we will be the ones to blame for an even larger gap in our membership. I hope to have a plan when I meet with leaders of the Academy and the Senior Chefs Committee. Once we establish the program, we will need all of you—each and every member—to be partners in our "foundation for the future."

These are tall orders, but I know we can accomplish these goals together.

Thank you. And I wish you a great fall.



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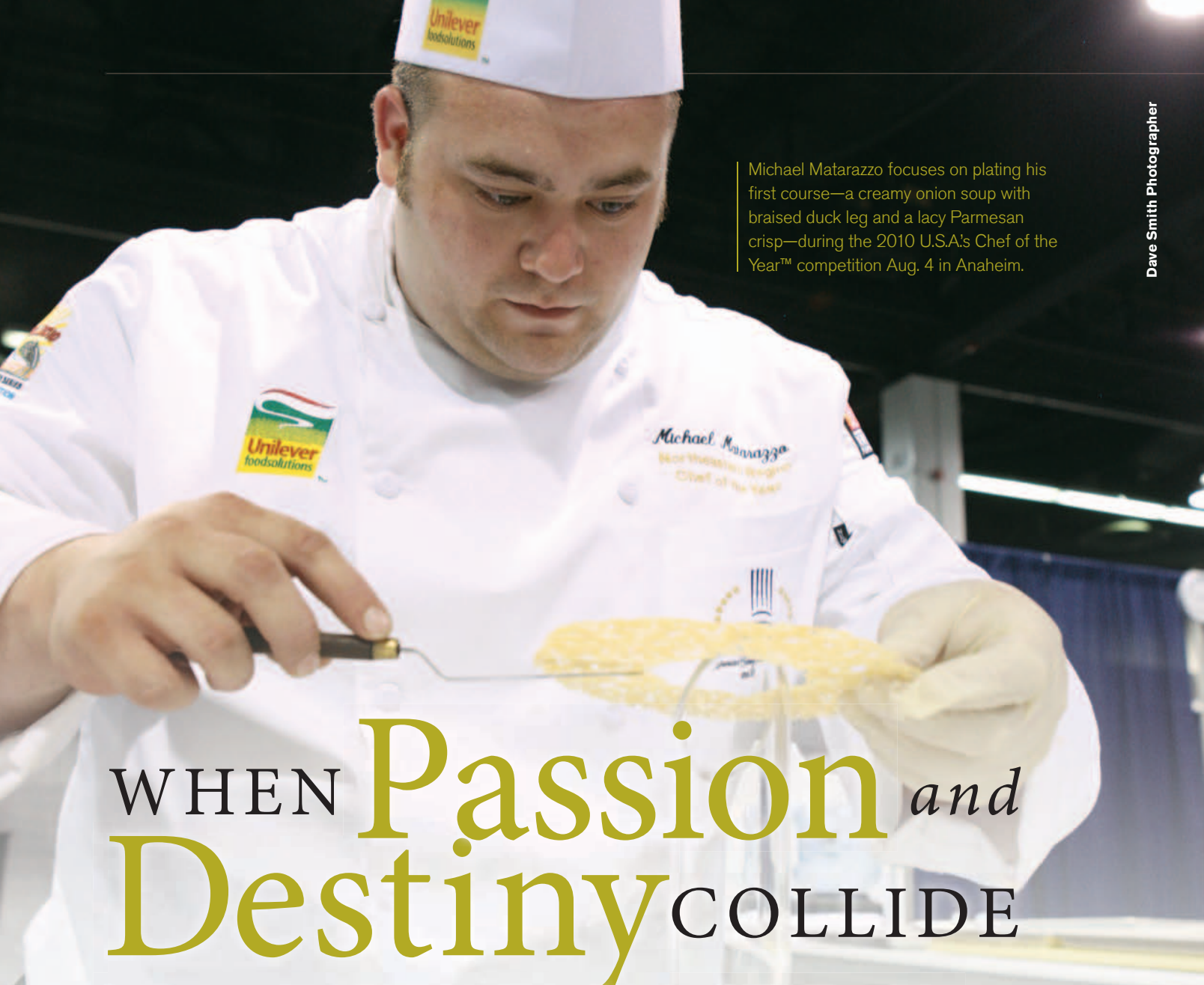
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Michael Matarazzo focuses on plating his first course—a creamy onion soup with braised duck leg and a lacy Parmesan crisp—during the 2010 U.S.A.'s Chef of the Year™ competition Aug. 4 in Anaheim.

# WHEN *Passion* and *Destiny* COLLIDE

Someone once told Michael Matarazzo to follow great chefs until one day people would want to follow him. The last to say he's at the top of his game, the 2010 U.S.A.'s Chef of the Year™ is grateful to still be learning.

By Brent T. Frei

**OLDER** ACF members still sometimes speak wistfully of the “young Turks” of yesteryear—journeymen cooks fueled by passion to gain knowledge and experience in the kitchen. They worked in many different kitchens over years to learn as much as possible before ultimately leading brigades of their own. Common in an era when apprenticeship ruled and a flood of professional

culinary-training programs wasn't even on the horizon, one seldom hears anyone referred to as a “young Turk” anymore.

Michael Matarazzo, who won this year's U.S.A.'s Chef of the Year™ competition and award at the 2010 ACF National Convention in Anaheim, Calif., last month, is one such “young Turk.”

At 30, Matarazzo, executive chef of Bear Mountain Inn nestled in a state park in New York's Hudson Valley, has already achieved more than many chefs who are half again his age. What distinguishes Matarazzo among chefs of his generation who have garnered so much glory so soon is his humility. “I didn't expect this. I didn't even prepare a speech,” he said at the President's Grand Ball after



being named Chef of the Year. "It's mind-blowing to me that I am standing here with the amount of talent that is in this room."

Matarazzo is still learning his craft, still exploring. So he takes none of his recent successes for granted. If he did, the learning might stop.

### FROM OBOE TO OSSO BUCO

A national member of ACF representing the Northeast Region, Matarazzo's winning menu in Anaheim began with a creamy onion soup with braised duck leg and a lacy Parmesan crisp, followed by a fish course of pan-seared halibut with sauce Provençal served with a ragoût of corn, leek and fennel, a sauté of broccoli rabe and diced saffron potato, a croquette of chorizo and chopped Manila clams, and chive butter. The main course featured prosciutto-wrapped terrine of veal stuffed with foie gras, shiitake mushrooms and creamed cabbage served as a duo of veal thanks to braised sweetbreads. An English-pea risotto, sautéed spinach, summer vegetables finished with butter and herbs, and sweetbread jus completed the dish.

Matarazzo might not be cooking at all today had a series of incidents years before transpired differently. He had no desire to be a cook when he enrolled in The Crane School of Music at SUNY Potsdam after high school. He was an oboist, and envisioned teaching music.

"I loved playing music," Matarazzo says. "But I didn't see myself doing it for the

rest of my life." So halfway through, he left Crane and began to check out other colleges, hoping to find his way to a career. While helping a friend run a bagel shop on Long Island, Matarazzo reviewed a course catalog for Nassau Community College.

"I was surrounded by bagels, I was managing my friend's place, and I like to eat," Matarazzo says. He decided to pursue a degree in foodservice management. "I couldn't boil an egg, but it was management, not cooking. So I didn't think of being a chef at Nassau. But they made me take a cooking class as part of the program. I wasn't at all interested in cooking, so I went to admissions to find a substitute course, and they said no. I had to take it."

That class is where he met instructor Christopher Argento, RD, CEC, CCE, who changed Matarazzo's life. "He really opened my eyes to food and what the possibilities could be," Matarazzo says. Argento also encouraged Matarazzo to consider The Culinary Institute of America in Hyde Park, N.Y. "I got two jobs in kitchens and fulfilled the experience requirements. As soon as they accepted me at the CIA, I dropped out of Nassau."

To earn his degree, Matarazzo externed at Les Chefs de France at Epcot World Showcase at Walt Disney World in Florida, whose menus were created by the "dream team" of Paul Bocuse, Gaston Lenôtre and Roger Vergé. Accidentally assigned to international housing, Matarazzo recalls living with people representing different cultures around the world while he daily executed classic French cooking as one of the greatest experiences of his life.

### HUNGRY FOR MORE

Once armed with credentials from a prestigious culinary school, Matarazzo could have gone from there to virtually anywhere to begin his career. Instead, he took a long look in the mirror.

"When I was graduating with a thousand other schools' students, I asked myself, 'What will separate me from the rest of them?' While I learned a ton from CIA and wouldn't be where I am without them, I still didn't really know a whole lot."

So Matarazzo opted for more training in an intense environment. He chose the time-honored apprenticeship program at The



Visual Cuisines

This prosciutto-wrapped terrine of veal stuffed with foie gras, shiitake mushrooms and creamed cabbage served with braised sweetbreads, an English-pea risotto, sautéed spinach, summer vegetables and sweetbread jus is the award-winning main course.



Michael Matarazzo, left, 2010 U.S.A.'s Chef of the Year, is congratulated by Steve Jilleba, CMC, CCE, AAC, representing Unilever Foodsolutions.

Greenbrier in White Sulphur Springs, W.Va. During his three years there, he worked in every kitchen and ultimately served as lead cook at Sam Snead's at The Golf Club.

"Someone once said to me to try always to follow great chefs until one day people are trying to follow you," Matarazzo says. "When you're at the top at your property, the window to learn from others around you is almost closed. So why close it so early in your career when you can build your repertoire and learn from others until one day people want to learn from you?"

Immediately upon graduating from The Greenbrier's program, Matarazzo went to work at Westchester Country Club in Rye, N.Y., and within a year was promoted from banquet chef to executive sous chef. Before he left The Greenbrier, though, he earned a spot on and was selected to captain ACF Culinary Regional Team USA, which would spend two years practicing to compete against regional teams from around the world in the culinary-art categories of cold, hot displayed cold and pâtisserie in the 2008 *Internationale Kochkunst Ausstellung*, or "culinary Olympics," in Erfurt, Germany.

ACF Culinary Regional Team USA earned a gold medal and the regional world championship against 61 other teams.

"We definitely did not expect to win the world championship," Matarazzo says. "There were four of us and our pastry chef, Jennifer Kopp. Joe Leonardi, Drew Garms and I had each started new jobs, and our practice sessions were pretty scary leading up to the competition. We even had a conference call to discuss if we should go on or not. But we put our heads down and brought it to a level we were happy with—we'd come a long way from where we were. Jennifer, however, scored the highest in pastry among all 62 teams. She carried us over the top."

## NEXT STEPS

In February, Matarazzo joined Fairfax,





Va.-based Guest Services, Inc., to become executive chef of Bear Mountain Inn. It's his first position at this level, and the logical next step in his career. "I was looking for my own kitchen, and I was ready to have a place where I could put my own twist on things and become completely well-rounded in all aspects of being a chef," he says.

Currently undergoing extensive renovation to bring it back to its original 1915 splendor, the inn offers a recently renovated 24-room lodge, four stone cottages and more than 5,000 square feet of meeting and event space. At the completion of renovations, the inn will sport 15 luxury suites, an additional 15,000 square feet of event space and new F&B outlets including the elegant Vintage Restaurant and the fast-casual Café 1915.

Matarazzo will oversee those menus as well as the banquets, brunches and various concessions he's in charge of now.

Among everything Matarazzo has learned on his journey so far, one skill stands out. He's learned to walk. It will serve him well when he competes in the upcoming semifinals for the chance to represent the Americas at the Global Chefs Challenge during the World Association of Chefs Societies Congress in South Korea in 2012.

"I don't mean that the way it sounds, like, 'Walk before you run,'" Matarazzo says. "I literally learned to walk. The main kitchen at The Greenbrier has got to be about 12,000 square feet. It's enormous. You can't move slowly at a place like that and succeed. The biggest problem I have when



hiring people is when they have the sense of urgency of a toaster. They don't move.

"Learning how to work best with my ethic showed in the Chef of the Year competition and every other competition I enter. When they say I can start cooking, I move like I'm already 10 minutes late. If you start that way, you'll always be on time."

*Brent Frei is principal of Frei & Associates, Schaumburg, Ill., and a member of ACF Windy City Professional Culinarians, Inc.*

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John Reed, center, recipient of the 2010 Chef Professionalism Award, is congratulated by Greg Ische, left, manager of culinary innovation, Nestlé Professional, representing Minor's®, and Michael Ty, ACF national president.

# RESPECTING *the* Past

Upholding—and passing on—traditional culinary principles is the mark of a true professional, in the eyes of the 2010 Chef Professionalism Award recipient.

By Patti Curfman, CEC, CEPC, AAC

**SKILLED**, specialized, qualified, proficient, practiced, certified—these are all synonyms for “professionalism.” The recipient of the 2010 Chef Professionalism Award meets and exceeds all these meanings.

“A professional is not defined by credentials or a résumé,” explains John Reed, CEC, CCA, owner of Customized Culinary Solutions, Skokie, Ill. “It is their actions, and how they use these achievements to positively impact the lives of others.”

The Chef Professionalism Award commemorates the efforts of Dr. Lewis

J. Minor, AAC; Louis Szathmary, AAC; and Lt. Gen. John D. McLaughlin, AAC. These ACF leaders helped to achieve a long-term goal for American chefs: official recognition as professionals, as reflected in the U.S. Department of Labor’s Dictionary of Occupational Titles. The award honors culinarians who have helped to elevate the status of chefs and cooks in the United States, and it is presented annually to a culinarian who exemplifies the highest standards of professionalism through certification, continuing education and training, culinary competitions and community

involvement. It honors active, working chefs who run operations day to day.

Reed, the Central Region finalist, was chosen from an elite group of Chef Professionalism finalists at the 2010 ACF National Convention, Aug. 2-5, in Anaheim, Calif.: Aran Essig, CEC, CCA (Western Region), Douglas Patten, CEC, CCA (Northeast Region) and Michael Rosen, CEC (Southeast Region).

## CHEF IN ACTION

Reed’s industry experience spans more than 27 years, and he has competed in many culinary competitions during that *continued on page 22*





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Dave Smith Photographer

John Reed celebrates his 2010 Chef Professionalism Award with wife Rosemary and sons Robert, 13, and Steven, 7.

*continued from page 20*

time. He is a member of ACF Windy City Professional Culinarians Inc., and was named the chapter's Chef of the Year in 2007. He is also a member of the Research Chefs Association and Foodservice Consultants Society International. He participates on several industry advisory boards and in focus groups.

Through his consulting company, Customized Culinary Solutions, Reed works with restaurants and catering and foodservice companies to provide the highest-quality foodservice possible.

He is also a culinary educator, with five years experience at Johnson & Wales University, North Miami, Fla., and presently an adjunct faculty member in the hospitality department at the College of DuPage, Glen Ellyn, Ill. Recently he spent time with the U.S. Navy's Adopt a Ship program, which supports the education and professionalism of the culinary arts while supporting U.S. troops overseas. He was stationed onboard the USS Stethem and the USS Fitzgerald off the coast of Japan while they were in active forward movement.

Even though his working life occupies much of his time, Reed is a devoted family man with two young chefs-in-the-making at home. His wife Rosemary is

also a trained chef. His other passions include charcuterie, gardening, golfing and collecting cookbooks.

### PROFESSIONAL TO THE CORE

"The concept of professionalism is very simple to me," Reed says. "It started when I first put on a chef jacket nearly 28 years ago. I understood then, as I understand today, that the jacket is not about me—it is about preserving and respecting our predecessors and giving back to those who have yet to put on the jacket."

Even his culinary approach exudes professionalism. He is guided by a philosophy taken from a famous Japanese saying: *ichi-go ichi-e*, literally, "one time, one meeting," often translated as "for this time only," "never again" or "one chance in a lifetime." Every time Reed cooks, speaks, instructs or interacts in his work or at home, he strives to complete the task at hand better than one would expect, and to give back as much as he can to make every opportunity not only beneficial to him, but to everyone involved.

For Reed, it is not just about cooking; he is insistent about using the right technique and being disciplined in the process. "It is all about respecting the ingredients and maintaining a good work environment, as well as knowing how to interact with my colleagues," he says.

It is his sincere belief that this impacts the people he is working with, and, ultimately, affects the dish being served.

The same mental process goes into his presentations, educational endeavors and career guidance. He puts his preferences and position aside, and works to understand what it is that the person is really asking from him and what he can do to fulfill his or her needs. "In some cases, being truthful may not be what they want to hear," explains Reed. "But if you are honest, sincere and respectful, you have accomplished what is expected of a professional."

Reed hopes to continue to develop his company to provide resources for other companies and to support his family's endeavors. In addition, he plans to continue educating and giving back to ACF. "We are forever in debt to our predecessors to uphold the culinary standards that they taught us," he says. "It is our job to pass that on to the next generation of culinarians."

*Patti Curfman, CEC, CEPC, AAC, is executive chef/owner of Patti Cakes, Stayton, Ore., and a member of ACF Chefs de Cuisine Society of Oregon.*



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# Teaching FROM *the* HEART

The 2010 Chef Educator of the Year offers passion and energy to engage students.

By Jerald Chesser, Ed.D., CEC, CCE, FMP, AAC

**THE** American Culinary Federation 2010 Chef Educator of the Year is Jeffrey Brown, Ed.D., CEC, CCE, CHE, an associate professor in The Collins College of Hospitality Management at California State Polytechnic University, Pomona, Calif. An educator and chef for more than 35 years, Brown received the award at the ACF President's Grand Ball in Anaheim, Calif., Aug. 5. "This is the greatest moment in my career," he said.

He began that career at age 13 as a dishwasher, and says ACF gave him an edge—certification. Now, he says, the Chef Educator of the Year award is a validation of his expertise as an educator and a master teacher.

His professional career has included being personal chef to King Hussein of Jordan and general/district manager for Velvet Turtle restaurants, a division of Saga Corp., Menlo Park, Calif. He was dean of faculty at the Pennsylvania Institute of Culinary Arts, Pittsburgh, and department chair of the Hotel, Restaurant and Culinary Arts Program at Santa Barbara City College, Santa Barbara, Calif., before joining

The Collins College. He has published articles on culinary education and cuisine.

Brown is a member of Chaîne des Rôtisseurs, the International Council on Hotel, Restaurant and Institutional Education and the National Restaurant Association. He is a graduate of The Culinary Institute of America, Hyde Park, N.Y. In addition, he holds a bachelor's degree in hotel restaurant management from Webber College, Babson Park, Fla., a Master of Arts in higher-education administration from West Virginia University, Morgantown, W.Va., and a doctorate in education, in curriculum theory, from Georgia Southern University, Statesboro, Ga.

Brown, who is a member of ACF Southern California Inland Empire Chefs & Cooks Association, represented the Western Region in the competition. He competed with Maureen Costello-Garfolo, CEC, CCE, Northeast Region Chef Educator of the Year, Timothy Meyers, CCC, CCE, Central Region Chef Educator of the Year, and Kenneth Bourgoïn, CEC, Southeast Region Chef Educator of the Year. Each finalist was required to

The identification, fabrication and preparation of shrimp was part of Jeffrey Brown's winning Chef Educator of the Year presentation.

Dave Smith Photographer





Dave Smith Photographer



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The 2010 ACF Chef Educator of the Year award is sponsored by Le Cordon Bleu Schools North America.

Jeffrey Brown, left, 2010 Chef Educator of the Year, is congratulated on his award by Richard Exley, CEPC, chef-instructor, Le Cordon Bleu College of Culinary Arts Scottsdale, representing Le Cordon Bleu Schools North America.

submit a complete lesson plan that included assignments and rubrics, as well as a plan for a lecture/demonstration with PowerPoint and recipes. Each gave a 50-minute presentation and produced a dish for tasting by the judges. Competitors were judged on the quality of their teaching materials/plans, execution of the lecture/demonstration and quality of the prepared dish.

Each competitor selected the subject of his or her presentation. The subjects this year were varied: Meyers focused on cheese, and prepared Baked Cheesy Grits with Shrimp and Cheddar Cheese Beurre Blanc Sauce; Costello-Garfolo focused on technique for the production of a plate centered on Porcini Crusted Halibut Fillet; and Bourgoin focused on basic skills, such as braising, and prepared Chicken Chasseur.

Brown's presentation focused on shrimp. His lecture included the identification, fabrication and preparation of shrimp, and he prepared Cajun Barbeque Shrimp, a traditional Cajun dish that has a bold flavor and a unique appearance. The dish allowed him to discuss and demonstrate a number of basic skills and cooking techniques, such as proper deveining, dry- and moist-heat cookery, and the control of heat and cooking time to deliver a fully cooked, flavorful, yet tender shrimp. A critical component of his dish and demonstration was the use of head-on shrimp to retain maximum flavor and presentation impact.

The competition was judged by Frank Costantino, CEC, CCE, AAC, Faith Jennetta, CEPC, and John Kinsella, CMC, CCE. Lead judge Kinsella said judges were looking for "communication of the passion" and an ability to teach from the heart. Jennetta said she looked for energy and clear evidence of the ability to connect with students. She said the competition is important because it showcases chefs in another role.

There is no question that Brown delivered passion, energy and connection with students. His presentation was high-energy, with a wealth of information presented in a short period of time. He delivered the material in an easily understandable form, and made excellent use of humor to keep the energy level high. He engaged attendees by asking questions and seeking input during the presentation.

Brown offers this advice for his fellow culinary educators: "Relax. Your students are not professionals yet. Give them room to grow."

And to culinary students: "Do not be afraid. Do not be timid. Ask questions and be involved."

*Jerald Chesser, Ed.D., CEC, CCE, FMP, AAC, is a professor at The Collins College of Hospitality Management, California State Polytechnic University, Pomona, Calif.*

### Cajun Barbeque Shrimp

Yield: 2 servings

2 oz. butter  
3/4 oz. chopped garlic  
3/4 oz. minced shallot  
3/4 oz. minced green onion  
3/4 oz. sliced celery  
3/4 oz. julienne red bell pepper  
10 head-on fresh shrimp, peeled, deveined, shells in sachet  
1 1/2 t. fresh basil chiffonade  
1 1/2 t. chopped fresh thyme leaves  
2 T. Worcestershire sauce

6 oz. Abita "Turbo Dog" beer  
Kosher salt, to taste  
1/2 t. ground cayenne pepper  
1 t. fresh-ground black pepper  
Louisiana Hot Sauce, to taste  
8-12 slices baguette

**Method:** Melt butter in heavy-bottomed skillet. Add garlic, shallot, green onion, celery and red bell pepper; sauté 3-5 minutes until vegetables wilt. Add shrimp, sachet of shells, basil, thyme and Worcestershire sauce; simmer, turning often, until shrimp are just pink and slightly



curled (3-5 minutes). Add beer, salt, peppers and hot sauce (do not be sparing with peppers and hot sauce). Return to a boil; immediately reduce to a low simmer, poaching until liquid is reduced by half. Remove from heat. Serve in bowl with broth and warm sliced baguette.


 RECOGNIZING

# Excellence

A high spot in a long, fulfilling career is the 2010 Hermann G. Rusch Chef's Achievement Award.

By Ralph Comstock, CEC, AAC

**ALTHOUGH** there is debate about whether or not Paul Revere actually rode through the streets of Boston shouting, "The British are coming," it's a moot point for some Beantown residents these days. That's because the culinary scene in Boston has a new famous son, the 2010 Hermann G. Rusch Chef's Achievement Award winner, Americo "Rico" DiFronzo, CEC, AAC, executive chef at American Food Systems, Inc., Burlington, Mass., and a member of ACF Epicurean Club of Boston.

DiFronzo discovered his calling while a senior in high school and has never looked back. Actually, I'm not sure he ever looked

up from his workspace in the kitchen, except to go to the next task. He is the first chef I have had the privilege of meeting who has spent the majority of his career in one state and, practically, one city.

DiFronzo began his career in classical cuisine in 1977 at the Henry O. Peabody School of Culinary Arts in Norwood, Mass. "In 1976, while a senior in high school, I received a scholarship to attend culinary school," he says. "While in school, I was offered a salad chef position (which I accepted) at a new, popular Boston restaurant. I worked there at night until I graduated, and then continued working

my way up to the position of corporate executive chef."

It is obvious that DiFronzo has never allowed anything to stand in the way of being the best he could be and supplying the public with the best and most enjoyable food available during a career that left its mark on Boston. I can only imagine the great benefits to young culinarians who have been associated with him over the years, and the many

Americo "Rico" DiFronzo is congratulated on his Hermann G. Rusch Chef's Achievement Award by Michael Ty, ACF national president.



people in Massachusetts, and particularly Boston, who have benefited from his culinary expertise while dining at one of the establishments where he was chef. Bostonians and visitors alike have enjoyed his culinary talents at venues that include Cambridge Sail Loft Restaurant, Coyote Grill, Dini's Sea Grille and The Lily Co., which owned Lily's, Crickets, Tia's, The Commons, La Strata and The Sunset Grill, among others.

Today, DiFronzo is a traveling executive chef for an independent restaurant group, American Food Systems, which owns and runs eight busy restaurants in the Boston area. "My present assignment is at our brand-new restaurant, Primebar Grill in Wayland, Mass.," he says.

"In addition to my working life, I serve as financial secretary for ACF Epicurean Club of Boston, and also as Northeast Region director for the American Academy of Chefs. In my spare time, I am an avid collector of culinary memorabilia."

The foodservice industry has changed over the course of DiFronzo's career. "There have been so many changes over the years," he says, "but these are some that stand out: the process involving the removal of trans fats from foods; the public's altered perception of chefs as rock stars following the emergence of celebrity chefs on TV; the considerable expansion of the industry into assisted-living facilities; the development of specialized culinary organizations; the ease with which chefs can get ingredients from around the world;

the modifications in the chef uniform from the standard white jacket and black or checkered pants to various colors; the number of hours a chef works; today's chefs not indulging as much in scratch cooking; and the proliferation of great culinary schools, colleges and universities."

And what does he see as the challenges for foodservice today? "I would say the No. 1 challenge is finding, and then retaining, qualified staff."

His dedication to the culinary industry and the American Culinary Federation is a big part of his life. In addition to his position as AAC Northeast Region director, he is the Massachusetts state representative for the American Culinary Federation, a past president and chairman of the board of directors for ACF Epicurean Club of Boston, and served as chairman of the 2009 ACF Northeast Regional Conference. He is a fellow of the American Academy of Chefs, and a member of the World Association of Chefs Society and Les Amis d'Escoffier Society of Boston. He serves on two high school culinary-arts advisory boards.



Americo DiFronzo celebrates his award with wife Sharon.

DiFronzo has received two ACF President's Medallions, was twice named Chef of the Year by ACF Epicurean Club of Boston, and was the 2006 Northeast Region Chef Professionalism Award recipient.

But the icing on the cake has to be the 2010 Hermann G. Rusch Chef's Achievement Award. "I am incredibly grateful to have been chosen as a recipient of this award," DiFronzo says. "In light of the fact that there are so many chefs who are deserving of this honor, it is extremely humbling for me to be recognized by my peers for the work I enjoy so much. I'd like to express my sincere appreciation to all the members of the American Culinary Federation involved in giving me such a special recognition."

Congratulations, Chef. You deserve it.

*Ralph Comstock, CEC, AAC, is a retired chef-instructor from Ivy Tech Community College, Indianapolis. He is a member of ACF Greater Indianapolis Chapter. He was the 2008 Central Region recipient of the Hermann G. Rusch Chef's Achievement Award.*



# Mission ACCOMPLISHED

The 2010 Pastry Chef of the Year reaches a milestone on his culinary journey.

By Sharon Pallas, CEPC, CC, AAC

**ANDREAS PROISL**, executive pastry chef at Isleworth Country Club, Windermere, Fla., representing the Southeast Region, was named 2010 Pastry Chef of the Year at the 2010 ACF National Convention in Anaheim, Calif., following a competition Aug. 4. The national Pastry Chef of the Year award recognizes a chef who is a skilled and experienced leader in the pastry field.

## JOB SATISFACTION

Proisl, a member of ACF Central Florida Chapter, described the award as a milestone in his life that reassures him that he made the right choice when he decided to be a pastry chef at the age of 12. Many members of his mother's family were in the hospitality industry, so it was his desire to enroll in the apprenticeship program at the Pastry School of Vienna (Austria), which he

did in 1984. His apprenticeship and more than 25 years of experience have given him the skills necessary to create the dessert presentations that took him to the top.

His specialty is European pastries. These and his classic Viennese desserts and chocolate and sugar showpieces have gained much attention at Isleworth Country Club, where he has been





executive pastry chef for the past 10 years. Proisl considers himself like an oak tree with its roots firmly planted at the club. He gets pleasure from working at such a prestigious venue where attention to changing menus and a variety of pastry techniques and displays enhance the dining experience for members. "It is the best job I have had," he says.

He enjoys keeping the members happy and works to satisfy their requests. Help in that department comes from his assistant of five years, Joanne Campbell. She helped to keep the pastry department running, especially while he was working on the competition, and Proisl calls her "a great assistant."

He also credits Brian Moll, CC, who assisted him during the competition. "He

Andreas Proisl, left, the 2010 ACF Pastry Chef of the Year, is congratulated by Greg Acken, director of food service sales and marketing, McNeil Nutritional, LLC/Splenda®.

is a line cook at the club, a young, talented chef and a real go-getter. He made me look so good, and was always two steps ahead the whole time."

## READY TO COMPETE

Proisl prepared for the competition using a step-by-step approach with lots of trial and error. He was honored to be competing against the other regional pastry chefs, and planned his strategy accordingly. He started with concepts, ideas and recipe development, then considered what the judges would enjoy. He began his serious practice sessions about six weeks before the competition. Working and consulting with several chefs, he made, tasted and



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reworked the recipes day after day, until he was ready to present his final products.

Traveling from Florida to California presented challenges because of the amount of equipment Proisl had to bring to the event. Fortunately, he had assistants with experience traveling and packing for a competition, and travel went as expected. His family used extra luggage to bring some of the equipment, and fortunately, his wife Kathy and sons Andreas Jr., 14, and Alexander, 11, did not mind helping.

The actual day of competition ran like clockwork for Proisl and his team. The kitchen and equipment provided were similar to the setup of the kitchen where he had been practicing. He felt comfortable, and the day ran smoothly.

## ON THE MENU

Proisl presented three dishes, one of which was Pistachio Soufflé Cake with peach sorbet, vanilla poached peach and peach sauce. The soufflé cake was similar to one he made when he lived in Vienna, with some refinements and

adjustments to make it the way he wanted it for the competition.

The Splenda® dessert was Sugar-free Pineapple Mousse with carrot cake, braised pineapple, pecan crunch, vanilla ice cream and strawberry noodle. "The Splenda® dessert was a big focus and highlight of my program," Proisl says.

His torte presentation was an Orange and Hazelnut Torte. His biggest challenge of the day was to bake, fill, freeze, finish and present the torte. Although it was extremely time-consuming, he was pleased with the finished product.

Proisl was also concerned about finishing on time and making his window. He did, indeed, finish on time, as did the other competitors, and his professionalism, skill and expertise were evident in his strong, impressive finish.

With a smooth finish and no major glitches in his program, Proisl was proud of what he had produced. He credits the many chefs who consulted with him, and he is grateful for all their contributions.

## A CAREER IN PASTRY

Proisl has trained and worked with many chefs and pastry chefs, and he feels that everyone should compete because it is rewarding and gives you the experience to continually reach your goals in the pastry field. He has this advice for current and future pastry chefs: "You must be proud of what you do and how you do it. You need to constantly practice, practice, practice your skills."

He believes it is important to network with chefs in your field at conferences, meetings and seminars. He says reading books, reaching out to experienced chefs and attending as many seminars as possible will help expand your pastry horizons and help you achieve your goals, as he has continued to accomplish his goals and sustain his passion for the pastry profession.

Most importantly, Proisl is grateful for the sacrifices his family has made on this journey with him. His wife and sons gave him the time and support to work and practice on his days off and in between his commitments at the club. "Without their support, this would not be possible," he says.

*Sharon Pallas, CEPC, CC, AAC, is executive pastry chef/owner of Premier Pastries, Powell, Ohio, and a member of ACF Columbus Chapter.*



This Orange and Hazelnut Torte was part of Andreas Proisl's winning menu in the Pastry Chef of the Year competition.

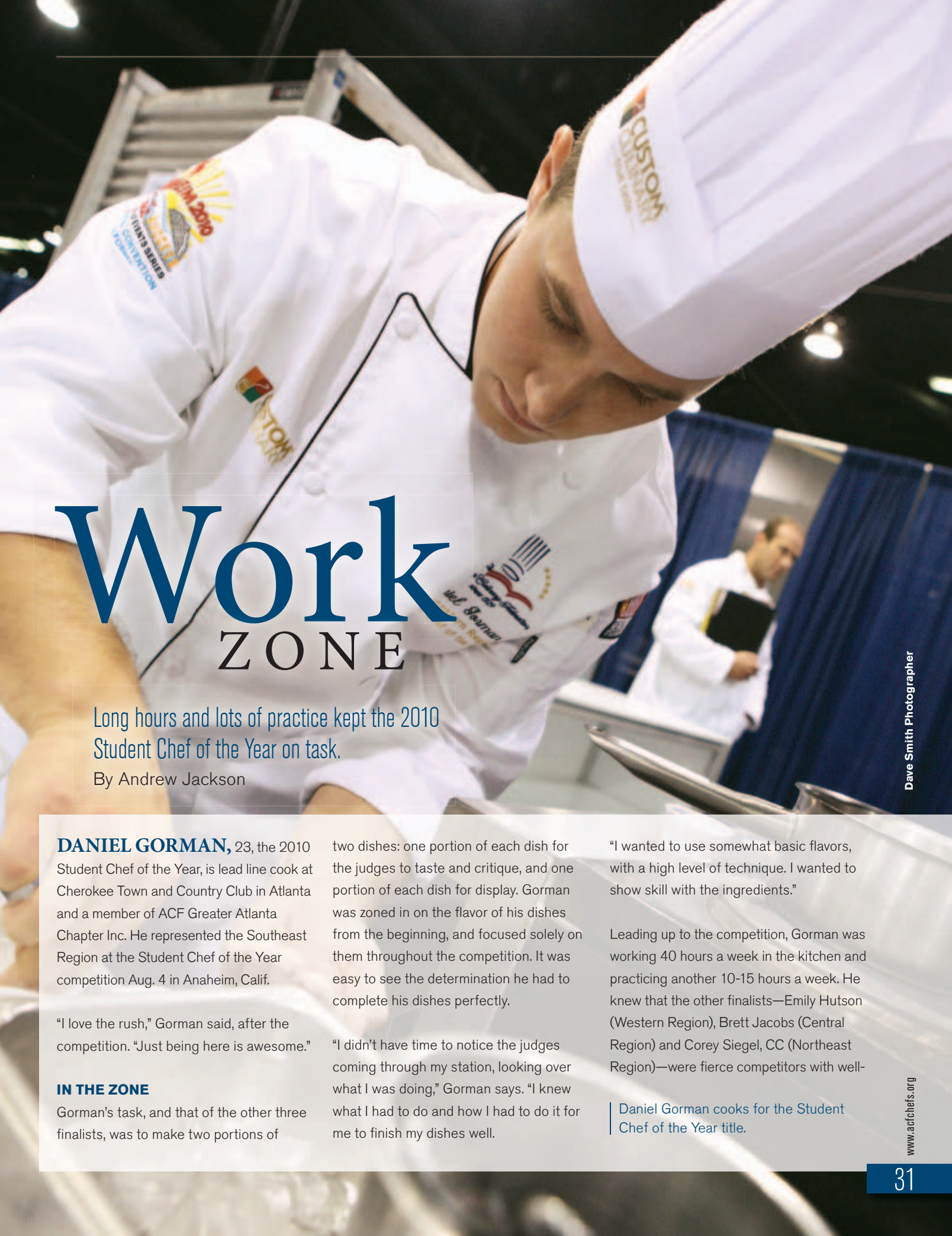
Dave Smith Photographer



## THANK YOU!

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# Work ZONE

Long hours and lots of practice kept the 2010 Student Chef of the Year on task.

By Andrew Jackson

**DANIEL GORMAN**, 23, the 2010 Student Chef of the Year, is lead line cook at Cherokee Town and Country Club in Atlanta and a member of ACF Greater Atlanta Chapter Inc. He represented the Southeast Region at the Student Chef of the Year competition Aug. 4 in Anaheim, Calif.

"I love the rush," Gorman said, after the competition. "Just being here is awesome."

#### IN THE ZONE

Gorman's task, and that of the other three finalists, was to make two portions of

two dishes: one portion of each dish for the judges to taste and critique, and one portion of each dish for display. Gorman was zoned in on the flavor of his dishes from the beginning, and focused solely on them throughout the competition. It was easy to see the determination he had to complete his dishes perfectly.

"I didn't have time to notice the judges coming through my station, looking over what I was doing," Gorman says. "I knew what I had to do and how I had to do it for me to finish my dishes well.

"I wanted to use somewhat basic flavors, with a high level of technique. I wanted to show skill with the ingredients."

Leading up to the competition, Gorman was working 40 hours a week in the kitchen and practicing another 10-15 hours a week. He knew that the other finalists—Emily Hutson (Western Region), Brett Jacobs (Central Region) and Corey Siegel, CC (Northeast Region)—were fierce competitors with well-

Daniel Gorman cooks for the Student Chef of the Year title.

Student Chef of the Year Daniel Gorman, second from right, is congratulated by, from left, Michael Smith, CEC, corporate executive chef, Mike Speranza, CEC, corporate executive chef, and Scott Gilbert, CEC, AAC, director of culinary, representing Custom Culinary, Inc.



Dave Smith Photographer

planned dishes. "Competing with the others is a rush," he says. "Competition brings out the beast in us."

During the competition, Gorman was doing more than going through the motions of cooking. He tasted everything, and if he didn't like the result, he made the needed adjustments immediately and with precision so that he could continue to manage his time. With every glance at the clock, judges, chefs and the crowd that began to gather around Gorman's station could tell that everything he did was the culmination of many long hours of practice.

In his cooking, Gorman used flavor and style from the Southeast, but the personal accents he put into each dish is what brought them together to create a win for the 2010 Student Chef of the Year.

### GROWTH OF A PASSION

Gorman was born in Charleston, S.C., and later moved to Asheville, N.C. He started to help out in the kitchen when he was about 9 years old, but he really blossomed while attending high school. Realizing his love for culinary, he decided to pursue his passion by enrolling in Asheville-Buncombe Technical Community College in Asheville. While attending college, he

became a member of the Junior Hot Food Team, which won the 2007 Student Team National Championship. In 2008, he was on the ACF Greater Atlanta Chapter, Inc. team that won the Student Team Regional Championship for the Southeast Region.

His passion for culinary was a driving force for him as a student, and continues to be a driving force for him in all that he does, both competitively and in his professional career. "This is my passion, and I love what I do," Gorman says.

After graduation in 2007, he began working at Cherokee Town and Country Club under J. Kevin Walker, CMC, AAC, the club's executive chef. In July 2009, Gorman apprenticed for Heather Hurlbert, executive pastry chef at the club, when she competed for and won the Pastry Chef of the Year title in Orlando, Fla. That year, he also served as apprentice to Russell Scott, CMC, WGMC, executive chef at Isleworth

Country Club, Windermere, Fla., at the World Association of Chefs Societies Global Chefs Challenge semifinals for the Americas in São Paulo, Brazil.

Gorman says he has grown through competition, and he thanks his mentors, coworkers and family for pushing him every step of the way to strive for more than the minimum standard expected.

"After going to school and doing all this, he watches me cook and gets so nervous. He says he is worried I'm going to cut off a finger," Lisa Stephens, Gorman's "Momma,"

One of the dishes that helped Daniel Gorman become the 2010 Student Chef of the Year is this bacon-wrapped roasted chicken roulade stuffed with oyster mushroom mousseline, carrot purée, chicken-fat fried potatoes, sautéed green beans, chicken cracklings, a braised chicken spring roll and a roast chicken jus.



Dave Smith Photographer



says jokingly about how much her son has learned and how he applies that knowledge every day, "even to his own mother's cooking."

## FUTURE POSSIBILITIES

"The people you meet in cooking are unlike any others," Gorman says. "There is always something new to learn. I hope to grow, and to learn everything I can as a professional in the culinary field."

He has set his sights on one day competing as a member of ACF Culinary Team USA, something that he imagines will be "a huge learning experience." And he has other goals. "Ultimately, I want to be an independent restaurant owner, to have

my own place and have my dishes on the menu. It's about the freedom of cooking."

He's not certain what his next step will be as he charts his future in the culinary field. For now, he will stay at Cherokee Town and Country Club, where he will continue to learn as much as he can. At the club, his name has been added to a list of championship winners that includes Walker as 2007 U.S.A.'s Chef of the Year™ and Hurlbert as 2009 Pastry Chef of the Year. Gorman said the honor also reflects on his chapter, ACF Greater Atlanta Chapter Inc.

And as befits a Student Chef of the Year winner, Gorman is confident that his career

is on the right track. "I can't really imagine doing anything else," he says.

*Andrew Jackson is a cook's helper at Peppermill Resort Casino in Reno, Nev., and junior-member chair of ACF High Sierra Chefs Chapter.*



## THANK YOU!

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# PlayingFAIR

An emphasis on sportsmanship and professionalism marks this year's Baron H. Galand Culinary Knowledge Bowl teams.

By James Paul, MS, CSC, CCE, FMP

**QUICK**—what is the yield percentage for beets if, in a yield test, the AP quantity of the beets was 2 lbs. and 0.5 lb. resulted from trimming? I'll give you a minute, but if you are this far and haven't given the correct answer of 75%, our 2010 Baron H. Galand Culinary Knowledge Bowl champions—Kendall

College, Chicago—will call you . . . don't call them.

Allison Chikos, Erika Giffin, Sarah Roberts, Jacqueline Wallner, Edward Whitney and coach Dina Altieri, CEC, CCE, all members of ACF Windy City Professional Culinarians Inc., represented Kendall College with distinction and were undefeated when named Knowledge Bowl champions during the 2010 ACF National Convention in Anaheim, Calif. The competition drew 100+ spectators and cheers from coast to coast. When told that teams would have 10 seconds to answer, and some of that time would be taken by the

emcee to acknowledge the right to answer the question, Roberts, the feisty captain of the Kendall College team, representing the Central Region, commented, "Chef, then you'd better recognize us quickly, please." I'm still chuckling.

I had the honor and privilege of serving with a distinguished panel of judges, timekeepers, ACF officials and an enthusiastic emcee, Michael McGreal, CEC, CCE, as winning teams from the four regions battled it out for supremacy of the culinary faithful—the mentally adept gladiators of the Knowledge Bowl.

The 2010 Baron H. Galand Culinary Knowledge Bowl champions, second from left to right, Jacqueline Wallner, Allison Chikos, Sarah Roberts, Edward Whitney and Erika Giffin, are congratulated by David Holloway, senior vice president, American Technical Publishers, far left, and Jonathan Gosse, editor in chief, American Technical Publishers, far right.





Each year that I get to participate in some capacity, there are things I expect to see: anxious first-time competitors and supporters, bloodshot eyes from hours of studying, flashcards by the ton, crisp uniforms, and the latest mental strategies for staying just a bit out of reach of the next team during the game. What blew me away this year was the sense of comradeship, fair play, sportsmanship, professionalism and goodwill from one team to another, one school to another, one region to another.

Students congratulated each other for making it to the national playing field hours before anyone had to do the first buzzer check. I watched as eliminated teams were sincerely congratulated by advancing teams before they could even make it offstage. Completely in the spirit of being a professional until the job is done, team members from Lincoln Culinary Institute, West Palm Beach, Fla., (there were others, and other moments, but this stands out in my mind as great showmanship) stayed with it and pounded the buzzer for all they were worth. Even when, mathematically, the remaining points (there were four tiles left—that's how indelible this poignant moment was for me) wouldn't yield a win, the team kept at it. Escoffier would have given the team two batonnets and a tournée for the effort, I'm sure of it.

This year, the games gave me more as a professional, and I came away from the competition with a lot of great moments. Throngs of supporters cheered their teams—not once did the emcee have to encourage the audience that this wasn't a séance and the competing teams needed

to hear their support. There wasn't a convoluted strategy of going for all 40- or 50-point questions first in an effort to mentally dominate. Each team got in a question-answering groove and avoided all the math questions until the very end when there were no other options, as students are known to do. Gone (but certainly not missed) was the strategy of getting so far out ahead and then putting buzzers down when it was mathematically impossible to lose (or the opposite—hands off buzzers when winning was mathematically out of reach). And it goes on.

Hitesh Arora, CC, CPC, Andrew Croney, CPC, Glendon David, Francois Leonce and Jami Yaccarino (representing the Southeast Region); Carol Baier, Ellen Cervone, Rebecca Hawk, Dianne Palmieri and Allison Yeagley (representing the Northeast Region); and Carlos Esparza, Lorian Koller, Megan Leppert, Evan Rossman and Virginia Vermeulen (representing the Western Region)—ya'll did us proud. Thank you for the professionalism and great memories this year, and toques off for the hard work it took to get to the nationals.

Allison, Erika, Sarah, Jacqueline, Edward and coach Dina, thanks for the lovely memories and stellar performances onstage and offstage as our 2010 champions.



Dave Smith Photographer

Left to right, Jacqueline Wallner, Allison Chikos, Sarah Roberts and Edward Whitney get ready to hit the buzzer during the 2010 Knowledge Bowl. Erika Giffin, alternate, sits behind them.

For all you wannabe contenders: Which protein energy malnutrition (PEM) disease has the symptom of a swollen belly caused by a fatty liver? If you *immediately* said kwashiorkor, you might have a chance to be a Knowledge Bowl titan one day. If you read this answer out loud (because you don't know what it is, and you need to have a culinary white-light experience) and someone said, *gesundheit*, well, both of ya'll come—we can always use a cheering section next year at the Gaylord Texan in Dallas.

*James W. Paul II, MS, CSC, CCE, FMP, is director of operations for Billiken Dining Services, Saint Louis University, St. Louis, Mo., and a member of ACF Greater Atlanta Chapter Inc.*



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**THANK YOU!**

The 2010 ACF Baron H. Galand Culinary Knowledge Bowl championship is sponsored by American Technical Publishers.



This summer tomato salad helps boost the SUNY Delhi team to the 2010 Student Team National Championship title.

# REACHING New Heights

A team of students aims high to win the Student Team National Championship.

By Frank Leake, CCC, CCE, AAC

**IS IT IMPORTANT** for a team to win? Or is the goal to become a better culinarian? As a team, you find it takes more than just talent and practice. There are certain basic tenets at play, and those who are aware of them, win.

A student team from State University of New York (SUNY) at Delhi, Delhi, N.Y., dedicated itself to perfect execution at the 2010 ACF Student Team National Championship. In the process, team members discovered what competing is all about—and, at the same time, gave their school a win.

For the first time since ACF Chefs and Cooks of the Catskill Mountains/SUNY Delhi began competing in 2000, a team earned a gold medal and won the ACF Student Team National Championship at the 2010 ACF National Convention in Anaheim, Calif., Aug. 2-5. Team members are Chase Devine, Julie Hernandez, Kenneth Liranzo, Joseph Michaud and Sarah Thurgood. Here

is the team's success story, as told by Victor Sommo, CEC, team coach.

## **How does it feel to be the 2010 national champions?**

Spending time with the team becomes such an important part of your life, and now that the process is over, it is kind of saddening. Of course, it feels great to be champions, but the road traveled to get here was the most glorious part.

## **What made this a championship team?**

The young men and women on this team are a unique bunch, and the synergy they have while cooking together is something special indeed. The team did not develop overnight; it came to fruition through many hours of working and practicing together. This team wanted to win, but understood that to do so it would have to produce food that could win undeniably. The team achieved that goal at each level of competition.

The team became champions because of their drive. In all honesty, there was never a time when team members were not giving it their all. As coaches, we can steer teams in the right direction, and the rest is up to the team.

## **How was the team selected, and what was its practice schedule?**

The process of choosing the team was a daunting task that lasted about a month. Members were selected not only for their skill level, but also for their eagerness to learn and improve, attitude and personality, and the ability to work as a team. The tryouts spanned the month of October 2009, and the members were announced at our annual ACF competition.

The team practiced officially three days a week while preparing to compete at the state and regional levels, and team members practiced during their spare time to perfect their skills. Fundraising





and community activities were part of the team's repertoire. Practice included a minimum of four skills practices and three menu practices each week. In preparation for the national level of competition, team members raised funds by preparing their menu twice each week for paying guests.

#### How did you keep the team motivated?

Winning was important, but the mentality was never, we are doing this to win. The mentality was, we are going to produce some of the best food in the world. During the journey, it was our goal to expose the team to some of the finest food preparations in the world.

#### How has competition contributed to the educational experience?

Competition teaches you about limits and how to push yourself to new heights. In team competition, one's ability to perform as a team member is essential. The team learns through trial and error. Team members ask questions of themselves that analyze work space, efficiency, task execution and menu improvement. Competition allows the team to think and learn about food on a different level. Cooking at this level of refinement and precision gives team members a deeper respect for product and technique.

Everything about competition prepares students for the real world, and as a team, they learn to embrace and understand that. Competition teaches individuals about

humility. It is not easy to cook and then be judged by a panel of seasoned chefs.

#### How did you cultivate a winning attitude while working together as a team?

Delhi has fielded teams since 2000. I am always reminded by my colleagues that individual attitudes and how the team meshes is one of the most important elements to a successful team. One of the team's biggest motivations was to bring the first national championship home to SUNY Delhi, and they knew the only way they could do this was to produce the best menu and execute it at the highest level possible. In the end, I think if a team is excited about what it is doing and enjoys every step of the process, it will win, no matter what the end result is.

#### At the end of the competition, did you feel good about the team's performance?

Whenever the team is competing, I turn into a ball of nerves and can't bear to watch. It always feels as though we are behind, and every minute feels like an eternity. In reality, I know they are doing fine, but the thought of the team not achieving its goals scares me. I remember how it feels not to win the national championship, and I didn't want my students to feel that disappointment. They understand that, at the end of the day, we will always be proud of their achievements, win or lose.

This is my first time coaching a team. Thomas Recinella, CEC, AAC, team

The student team from ACF Chefs and Cooks of the Catskill Mountains/SUNY Delhi celebrates its 2010 Student Team National Championship, left to right: James Margiotta, coach; Victor Sommo, CEC, coach; students Kenneth Liranzo, Joseph Michaud, Sarah Thurgood (captain), Chase Devine and Julie Hernandez; Thomas Recinella, CEC, AAC, team manager; and Tom Schreiber, HAAC, HHOF, president, R.L. Schreiber, Inc.

manager, has fielded a team at Delhi since 2000. The joy felt in winning a national championship is indescribable, and I can't imagine what it must feel like for Chef Recinella. We are fortunate to have a great team of coaches and, most importantly, a talented group of students to make this dream a reality.

*Frank Leake, CCC, CCE, AAC, is a professor of culinary arts at University of Hawaii Kapi'olani Community College, Honolulu. He co-coached the 2009 Student Team National Championship team.*



### THANK YOU!

The 2010 Student Team National Championship is sponsored by R.L. Schreiber, Inc.



# Military MIGHT

Five teams battle it out in the Freedom Chef Challenge.

By Thomas Recinella, CEC, AAC

**AUG. 3** in Anaheim, Calif., dawned slightly cloudy and pleasantly cool. But by 2 p.m., the competition kitchens in the Anaheim Convention Center were already heated in the wake of the Student Team National Championship competition. Next at those stations was America's finest—teams from the Air Force, Army, Coast Guard, Marines and Navy—charged with attacking the mystery basket featuring everything imaginable and a few things unimaginable, such as a fish so large it hung off the table. Coupled with the challenging basket was a common pantry—and each service branch's

burning desire to be crowned champion at the end of the day.

Such was the scene at the ACF National Championship Freedom Chef Challenge, where soldiers, sailors, Marines, airmen and Guardians all came with one thing in their sights: to be named champions and win bragging rights as the armed forces' top chefs.

This unique championship, founded by David Prows, CEC, AAC, began with the idea of bringing to the forefront the

chefs and cooks who are all too often forgotten—those who feed our troops daily. Prows sought to highlight armed forces chefs, feeling strongly that not enough Americans know about these professional, competent men and women, who, throughout their service to our country, prepare thousands of meals during the most rigorous of times and under the most trying circumstances.

Matthew Flemister, left, and Rene Marquis cook up a win to defend the Army's title.



The Air Force's Mark Veomett, left, and Jason Gray begin their menu with a seafood soup and end with a rich chocolate soufflé.

## AND THE CONTENDERS ARE . . .

The first-ever Freedom Chef Challenge took place at the 2008 ACF Western Regional Conference in Salt Lake City. It drew wide media attention, and debuted with much acclaim. The champions, from the Army, were Master Sgt. David Turcotte, CEC, AAC, and Sgt. 1st Class Rene Marquis, CEC, CCE, PCEC, CCA, AAC. Marquis returned this year to defend the Army's title paired with Sgt. Matthew Flemister, CEC. From the start, you could see the determination in their eyes. There was no question that they were here to not only win but to keep the Army team on top of the military's culinary world.

Equally determined to dethrone the Army, from the Coast Guard, were Senior Chief Justin Reed, CEC, and Petty Officer Edward Fuchs, CC, fresh off the Guardians impressive third-place finish in the Installation of the Year competition at the 35th U.S. Army Culinary Arts Competition at Fort Lee, Va., in March. With fire in their eyes and fortitude in their hearts, they set their sights on sinking the Army's hopes at a repeat victory.

To the left of the Army, cooking their hearts out, were Culinary Specialist 1st Class Paul



Dave Smith Photographer



Dave Smith Photographer

Maloney, CEC, and 2009 Armed Forces Chef of the Year Culinary Specialist 1st Class Michael Edwards, CEC, PCEC, from the Navy, who were also convinced that this year would be their year to be named Freedom Chef Challenge champions. And they cooked like it—clean as a whistle and no wasted movements.

To the left of the Navy, flying high, were Master Sgt. Jason Gray, CEC, and Senior Master Sgt. Mark Veomett, CEC, AAC, of the Air Force. With focus and determination, they set out to rain on the Army's hopes of a repeat performance.

Next to the Air Force, with picture-perfect posture, uniforms crisp, eyes sharp and equally as focused was the Marine Corps, represented by Staff Sgt. Scott R. Zabel, CC, and Staff Sgt. Charles Thomas Hughes, CC. As they created their meal, they no doubt had in mind the fact that the 2008 Armed Forces Chef of the Year was a fellow Marine, and they knew that today they would be Freedom Chef Challenge champions.

## MENU MATTERS

Each team was charged with reviewing the basket, writing a menu and shopping in a 30-minute window. Once done, they would have three hours to cook a minimum of

Justin Reed, right, of the Coast Guard team, which took third place, shares a light moment with judge Gissur Gudmundsson.

four courses, four portions of each course. They could, however, choose to do as many as seven courses. Every item in the basket had to be used.

Over the next three hours, heat swirled in the air. The frenzied maelstrom that is the plating window, normally confined to the end of a competition, did not exist in this competition. Each team could plate whenever it wanted to. All had to stop at the appointed hour, whether done or not. This made for an extremely intense competition, because virtually the entire timeframe became a plating window. Most teams did not start to plate until the two-hour mark, others not until the two-and-a-half-hour mark. After that, the food came fast and furious. Judging this event was intimidating, if only for the volume of food that the judges had to taste—27 courses in all.

The Army attacked the basket in earnest, making seven courses. Mise en place impeccable and organization on point, they powered through the three-hour window, churning out dish after dish, everything from a rabbit terrine with fingerling potatoes, cherry chutney and mushroom mélange to cold avocado soup and stovetop cheesecake.



Dave Smith Photographer

The Air Force chefs took a more conservative approach, choosing, instead, to concentrate on four specific dishes. They started with a seafood soup and ended with a rich chocolate soufflé accented by a berry coulis. The Navy pushed out six incredible courses, including garden-vegetable terrine, Egg in a Nest and smoked yellowfin tuna.

The Marines chose to concentrate their efforts on four courses: a duck appetizer, a seafood course, a composed salad featuring rabbit and an entrée of Asian pheasant. And, finally, the Guardians cranked out six courses, matching the Navy course for course.

In the end, the defending champion, the Army, repeated its victory, just edging out the Navy to be named Freedom Chef Challenge champions once again. Rounding out the close competition, in third place, were the Guardians from the Coast Guard. All the teams should be proud of themselves, because they all cooked incredible food and did their branch of service proud.

### GIVING BACK—AND GIVING THANKS

As awesome as the event was, the proceeds raised by this event was, in the end, the crown jewel of the day. \$15,000 was raised by sponsorship secured through Prows' efforts, all of which was donated to Fisher House, a not-for-profit organization that houses families of servicemen and servicewoman during

trying times. An additional \$4,000 was raised by the sale of aprons that New Chef Fashion Inc. donated to the event. All five teams donated their prize money to the cause, totaling, between them, another \$2,450. A grand total of \$21,450 was given to the Fisher House Foundation.

I thanked each one of the competitors, and I continued to thank the many servicemen and servicewoman I saw during the convention. As cognizant as I try to be of their sacrifices for our country and our safety, the significance of the event still did not fully dawn on me until I was boarding my plane for the flight back to New York.

In line behind me was a man, wearing a Vietnam Veterans hat, who had one arm. I couldn't help but wonder if there had been anything like a Fisher House for his family, or for him. I said, "Please go ahead, sir." He

The Navy's Paul Maloney, left, and Michael Edwards were just edged out of a win by the Army team.

Scott Zabel works on one of four courses produced by the Marines.

gave me an appreciative smile and a quiet thank you and went by.

I whispered a quick thank you to God that I live in the land of the free and the home of the brave, and a thank you to all of our armed forces for keeping it that way.

*Thomas Recinella, CEC, AAC, is an associate professor and program director of culinary arts at State University of New York at Delhi, Delhi, N.Y., and a member of ACF Chefs and Cooks of the Catskill Mountains.*



Dave Smith Photographer



## THANK YOU!

The ACF National Championship Freedom Chef Challenge was sponsored

by Christopher Ranch LLC and Five Star Gourmet Foods, Inc.





## Youth Team Announced

By Michelle Whitfield

A team from ACF Bay Area Chefs Association of Oregon was named ACF Culinary Youth Team USA Aug. 4 in Anaheim, Calif., following tryouts. It was a tough competition among teams from ACF Bay Area Chefs Association of Oregon, ACF Chefs & Culinarians of the Heartland and ACF Chefs de Cuisine Association of California.

ACF Culinary Youth Team USA members, who are all students at Oregon Coast Culinary Institute at Southwestern Oregon Community College, Coos Bay, Ore., are: Brittney Cummings; Maddie Cutts; Edalyn Garcia, team captain; Reilly Meehan; and Alfonso Mendoza. The team is coached by Randy Torres, CEC, culinary-arts department chair at Oregon Coast Culinary Institute, and is managed by Alex Darvishi, CEC, AAC, executive chef at Houston Country Club, Houston. The youth team falls under the umbrella of ACF Culinary Team USA 2012, managed by Steve Jilleba, CMC, CCE, AAC. Jilleba and Darvishi will work closely with Torres to ensure that these young chefs achieve their fullest potential.



"It is indeed a great honor for me to have the opportunity to manage and make a difference in the lives and careers of a team of talented young culinarians who will proudly represent the U.S. in the upcoming culinary competitions and the 2012 *Internationale Kochkunst Ausstellung* (IKA), or 'culinary Olympics,'" said Darvishi.

The next step for the youth team will be continual practice sessions

ACF Culinary Youth Team USA team members are, left to right: Maddie Cutts; Brittney Cummings; Edalyn Garcia, captain; Alfonso Mendoza; and Reilly Meehan.

complemented by extensive research of ideas, strategies and techniques in preparation for competition.

The youth team will also have access to the experience and mentoring of ACF Culinary National Team USA coaches and advisors. Advisors are: Keith Keogh, CEC, AAC; George McNeil, CMC; and Ferdinand Metz, CMC, WGMC, AAC, HOF. Coaches are: Darrin Aoyama, CEPC; Joachim Buchner, CMC; Charles Carroll, CEC, AAC; Patricia Nash; Gilles Renusson; Richard Rosendale, CEC; and Daniel Scannell, CMC.

With dedication, enthusiasm and hard work, the youth team will proudly represent the U.S. and all young chefs in the nation on their journey to the 2012 IKA in Erfurt, Germany.



This salad of Orange Coast Culinary Institute garden greens, asparagus, artichokes, red onion chutney, sweetbreads and whole grain mustard was on ACF Culinary Youth Team USA's winning menu.



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# The American ACADEMY of Chefs

**THE AMERICAN ACADEMY OF CHEFS** held its 39th Annual Induction Dinner at the Anaheim Marriott Aug. 3. The dinner menu was crafted by David Dulkis, the Anaheim Marriott's executive chef.

Each year, the Academy honors dedicated Fellows with its most prestigious awards. Here are the 2010 award recipients.

The Chair's Medal, given for outstanding contribution and dedication to the culinary profession, was presented to **John Kaufmann, CEC, AAC**, retired, Antioch, Ill. Kaufmann is a member of ACF Chicago Chefs of Cuisine Inc.

For furthering chefs' greatest achievement—taste—and upholding the tradition of classical cuisine, the Chef Good Taste Award was presented to **Friedrich Gitschner, CMC, AAC**, chef/owner, Gitschner's

Productions, Houston, and a member of ACF Professional Chefs Association of Houston.

The Lawrence A. Conti, CEC, AAC, HOF, Chair's Achievement Award was presented to **Anthony Graffeo, CEC, AAC**, retired, Saugus, Mass., a member of ACF Epicurean Club of Boston. This award, which is given to a Fellow of the Academy who is dedicated to the American Academy of Chefs and the culinary profession, was established in memory of Lawrence A. Conti (1925-1998).

**John Hui, CEPC, AAC**, corporate pastry chef, Pebble Beach Resorts, Pebble Beach, Calif., a member of ACF Chefs Las Vegas, received the Joseph Amendola Award, established in memory of Joseph Amendola, CEPC, CCE, AAC, HOF (1920-2008). The award is presented to a pastry chef or master baker who has devoted his or her career to the profession and to the mentoring of young individuals who will be future pastry chefs.

Twenty-one Fellows and six honorary Fellows were inducted into the American Academy of Chefs, five culinarians were inducted into the AAC Hall of Fame and one was named an AAC Culinary Hall of Fame Celebrated Chef at the Anaheim Marriott Aug. 3, left to right: Donald Antinore, CEC, CCE, CCA, AAC, HOF;

The Lt. Gen. John D. McLaughlin Award was presented to **Roland Schaeffer, CEC, AAC, HOF**, retired, St. Augustine, Fla., a member of ACF Pittsburgh Chapter. The award is presented to an individual of high honor, distinction and involvement in the culinary field. This award was established in memory of McLaughlin, who was instrumental in bringing professional recognition to the American executive chef.

**Michael Garbin, CEC, AAC**, executive chef, Union League Club of Chicago, Chicago, a member of ACF Windy City Professional Culinarians Inc., received the





Michael Kocher Photo

David Bearl, CCC, CCE, AAC; Willie Lewis, CEC, AAC; Michael Chain, HAAC; Kirk Bachmann, M.Ed., CEC, AAC; Thomas Pepka, CEC, AAC; Theodore Kowalski, CEC, AAC; Robert White, CEC, CCA, AAC; Eric Karell, CEC, AAC; Antonietta Pendleton, CEC, HAAC; Susan Hendee, Ph.D., CCE, HAAC; Frank Leake, CCC, CCE, AAC;

Claude Buzon, HAAC; Christopher McCook, CEC, AAC; Robert Walter, CEC, CCA, AAC; Christopher Donato, CEC, AAC; Hilmar Jonsson, CEC, AAC; Frederick Dame, HAAC, HHOF, HBOT; Charlie Palmer, HHOF; Michel Villon, CEC, CCE, AAC; Jim Douglas, CEC, CCE, AAC, HOF; C. David Wolf, CEC, AAC; Bernard Urban, CEC, AAC, HOF; Hubert

Schmieder, AAC; Mark Webster, CEC, CCE, AAC; Glenn Brown, CEC, AAC; Raymond Delfino, CEC, CCA, AAC; Douglas Fisher, CEC, CCE, AAC; Robert Lombardi, CEC, CEPC, CCE, AAC; Phyllis Arrowood, HAAC; and Gissur Gudmundsson, HAAC. Not pictured: Bobby Moghaddam, CEC, CCE, AAC; and Mark Veomett, CEC, AAC.

Sharing Culinary Traditions Award. The AAC presents the award annually to one Academy Fellow who has demonstrated unwavering dedication to the education of future culinarians.

The American Academy of Chefs Culinary Hall of Fame inducted these culinarians:

**Donald Antinore, CEC, CCE, CCA, AAC, HOF**, retired executive chef, Hospitality Solutions Consulting, Le Roy, N.Y., a member of ACF Professional Chefs/Cooks Association of Rochester; **Noel Cullen, Ed.D., CMC, AAC, HOF**, ACF National President, 1997-2001 (posthumously); **Frederick Dame**,

**HAAC, HBOT, HHOF**, director, Icon Estates Wine, San Francisco (honorary); **Jim Douglas, CEC, CCE, AAC, HOF**, retired, Marysville, Wash., a member of ACF Washington State Chefs Association; **Bernard Urban, CEC, AAC, HOF**, chef ambassador, Ben E. Keith Foods, Houston, a member of Texas Chefs Association.

**Charlie Palmer, HHOF** who has combined his creative cooking spirit and flair for business to open restaurants, wine shops and boutique hotels across the country, was inducted as an American Academy of Chefs Culinary Hall of Fame Celebrated Chef. The honor recognizes

individuals for their outstanding achievements in the culinary industry.

As an AAC Culinary Hall of Fame Celebrated Chef, Palmer joins James Beard, HHOF (1903-1985), known as "the dean of American cookery;" Thomas Keller, HHOF, chef/owner, The French Laundry, Yountville, Calif., a member of ACF National Chapter; Patrick O'Connell, HHOF, chef/proprietor, The Inn at Little Washington, Washington, Va., a member of ACF National Chapter; and Charlie Trotter, HHOF, chef/owner, Charlie Trotter's, Chicago, a member of ACF Chicago Chefs of Cuisine Inc.



## 2010 AMERICAN ACADEMY OF CHEFS FELLOWS

### Central Region

**Glenn Brown, CEC, AAC**, executive chef, The Country Club of Indianapolis, Indianapolis, and an adjunct culinary instructor at The International Culinary School at The Art Institute of Indianapolis; ACF Greater Indianapolis Chapter

**Hubert Schmieder, AAC**, retired, Lafayette, Ind.; ACF Greater Indianapolis Chapter

**Robert Walter, CEC, CCA, AAC**, assistant director, Goodwill Great Lakes, Great Lakes, Ill.; ACF Windy City Professional Culinarians Inc.

**Mark Webster, CEC, CCE, AAC**, executive chef, New Theatre Restaurant, Overland Park, Kan.; ACF Greater Kansas City Chefs Association



**Robert White, CEC, CCA, AAC**, educator, The Culinary Institute of Michigan, Muskegon, Mich.; ACF West Michigan Lakeshore Chapter

### Northeast Region

**Theodore Kowalski, CEC, AAC**, corporate chef, Sysco Foodservices of Philadelphia, Philadelphia; ACF Philadelphia Chapter

**Willie Lewis, CEC, AAC**, corporate executive chef, Romanelli's Garden Cafe, Galloway, N.J., and Romanelli's on the Greene, Linwood, N.J.; ACF Professional Chefs Association of South Jersey

**Thomas Pepka, CEC, AAC**, executive chef, Oakmont Country Club, Oakmont, Pa.; ACF Pittsburgh Chapter



Left to right: John Hui receives the Joseph Amendola Award, John Kaufmann is the Chair's Medal recipient and Michael Garbin accepts the Sharing Culinary Traditions Award.

**C. David Wolf, CEC, AAC**, executive chef, Hyatt on Capitol Square, Columbus, Ohio; ACF Columbus Chapter

### Southeast Region

**David Bearl, CCC, CCE, AAC**, program coordinator, First Coast Technical College School of Culinary Arts, St. Augustine, Fla.; ACF St. Augustine Chapter

**Christopher Donato, CEC, AAC**, corporate executive chef, Nestlé Professional, Charlotte, N.C.; ACF Inc. Charlotte Chapter

**Hilmar Jonsson, CEC, AAC**, corporate chef, KeyImpact Sales & Systems, Inc., Chesapeake, Va.; ACF Virginia Chefs Association



**Eric Karell, CEC, AAC**, executive chef, Atlanta Athletic Club, Duluth, Ga.; ACF Greater Atlanta Chapter Inc.

**Christopher McCook, CEC, AAC**, executive chef, Athens Country Club, Athens, Ga.; Classic City Chefs and Cooks Association

Charlie Palmer, HHOF, center, who was named an AAC Culinary Hall of Fame Celebrated Chef, is congratulated by Stafford DeCambra, CEC, CCE, CCA, AAC, Academy vice chair, left, and Thomas Macrina, CEC, CCA, HGT, AAC, Academy chair.





**Mark Veomett, CEC, AAC**, private chef, U.S. Air Force, Arlington, Va.; Old Dominion ACF Chapter

#### Western Region

**Raymond Delfino, CEC, CCA, AAC**, executive chef, The Spokane Club, Spokane, Wash.; ACF Chefs de Cuisine of the Inland Northwest

**Douglas Fisher, CEC, CCE, AAC**, chef-instructor, Spokane Community College, Spokane, Wash.; ACF Chefs de Cuisine of the Inland Northwest

**Frank Leake, CCC, CCE, AAC**, professor, culinary arts, Culinary Institute of the Pacific, Honolulu, Hawaii; Chefs de Cuisine Association of Hawaii Honolulu

**Robert Lombardi, CEC, CEPC, CCE, AAC**, chef-instructor, Inland Northwest Culinary Academy, Spokane, Wash.; ACF Chefs de Cuisine of the Inland Northwest

**Bobby Moghaddam, CEC, CCE, AAC**, director, hospitality/culinary arts, Riverside City College Culinary Academy, Riverside, Calif.; ACF Southern California Inland Empire Chefs & Cooks Association

**Michel Villon, CEC, CCE, AAC**, retired, Anchorage, Alaska; ACF Alaska Culinary Association



Left to right: Roland Schaeffer, right, receives the Lt. Gen. John D. McLaughlin Award from Academy Chair Thomas Macrina; Anthony Graffeo, right, receives the Lawrence A. Conti Chair's Achievement Award from Academy Vice Chair Stafford DeCembra.

#### National

**Kirk Bachmann, M.Ed., CEC, AAC**, vice president, academic affairs, Le Cordon Bleu Schools North America

#### 2010 AMERICAN ACADEMY OF CHEFS HONORARY FELLOWS

**Phyllis Arrowood, HAAC**, culinary liaison, Bucks County, Doylestown, Pa.

**Claude Buzon, HAAC**, president, Chef's Hat Inc., Edmonton, Canada; international relations chair, Canadian Culinary Federation

**Michael Chain, HAAC**, general manager, The Desmond Hotel and Conference Center, Malvern, Pa.

**Gissur Gudmundsson, HAAC**, president, executive committee, World Association of Chefs Societies (WACS), Reykjavik, Iceland

**Susan Hendee, Ph.D., CCE, HAAC**, chair, culinary arts/hospitality/food and beverage, The International Culinary School at The Art Institute of Washington, Arlington, Va.

**Antonietta Pendleton, CEC, HAAC**, retired, Antonietta's Pasta, Plymouth Meeting, Pa.; Chef & Child, ACF Professional Chefs Association of South Jersey

This seared Hudson Valley foie gras in a huckleberry reduction was part of the 39th Annual Induction Dinner menu.



# MENU *on* First

Michael Matarazzo, 2010 U.S.A.'s Chef of the Year™, shares his winning recipes.

Dave Smith Photographer

## Six-Onion Soup

### Yield: 4 servings

2 oz. clarified butter  
2 cups julienne Spanish onion  
1 cup julienne shallot  
1 cup thin-sliced leek  
1 cup sliced scallion (white end only)  
2¼ cups sherry, divided  
1 cup chicken stock  
½ cup heavy cream  
Salt and pepper, to taste  
Oil, as needed  
12 pearl onions  
Braised Duck Leg (recipe follows)  
Parmesan Lace (recipe follows)  
1 T. shaved chives, for garnish

**1)** Heat butter over medium flame. Add onion, shallot, leek and scallion; cook slowly, stirring occasionally, until tender. (Do not allow color to develop.) Add ¼ cup sherry; reduce until sec. Add chicken stock; simmer about 5 minutes. Transfer to Vita-Prep blender; purée until smooth. Pour soup back into clean pot; return to a simmer. Add cream, salt and pepper; simmer 2 minutes. **2)** Heat oil in pot; caramelize onions until good color achieved. Add sherry; gently simmer until onions are tender. Remove onions; reserve. Reduce remaining sherry to a glaze; reserve. **3)** At service: Place 3 pearl onions in bottom of each bowl; add 3 pieces braised duck meat. Cover surface of each bowl with Parmesan lace. Pour soup

through middle of Parmesan lace. Garnish center of soup with chives.

## BRAISED DUCK LEG

Clarified butter, as needed  
2 duck legs  
1 shallot, shaved  
⅓ cup celery, shaved  
8 juniper berries  
3 thyme sprigs  
2 bay leaves  
8 black peppercorns  
¼ cup white wine  
2 cups duck stock

**Method:** Heat butter in small rondeau over high heat. Sear duck legs until skin renders and is golden-brown. Add shallot, celery, juniper berries, thyme, bay leaves and peppercorns; sweat briefly. Deglaze with white wine; reduce until sec. Add duck stock; bring to a simmer. Cover pan with parchment and foil; put in 350°F oven for about 90 minutes, or until tender. Remove meat from duck legs; gently toss in sherry glaze.

## PARMESAN LACE

1 cup grated Parmesan cheese

**Method:** Place Silpat in pan. Using 2 ring molds (1 larger, 1 smaller), make a donut shape on Silpat. Sprinkle Parmesan in thin layer between molds. Remove molds; put pan in 350°F oven for about 10 minutes, until Parmesan is golden-brown.

## Pan-Seared Halibut

### Yield: 4 servings

12 oz. Alaskan halibut  
Salt and pepper, as needed  
2 oz. clarified butter  
1 shallot, split  
2 garlic cloves, crushed  
2 fresh thyme sprigs  
½ oz. whole butter  
Sauce Provençal (recipe follows)  
Ragoût of Corn, Leek and Fennel (recipe follows)  
Sauté of Broccoli Rabe and Saffron Potatoes (recipe follows)  
Chorizo/Clam Croquette (recipe follows)  
Chive Butter (recipe follows)

**1)** Cut halibut in 4 equal square pieces; season with salt and pepper. **2)** Heat clarified butter in skillet until just starting to smoke. Put halibut, seasoned-side down, in skillet. Add shallot, garlic, thyme and whole butter; begin basting fish. When good color achieved, turn fish over onto buttered tray. Reserve. **3)** Spread even layer sauce Provençal over each piece of halibut. Finish in oven. **4)** At service: Place small amount of corn ragoût on far right side of plate. Apply thin layer sauce Provençal on top of halibut; place fish on top of ragoût. On opposite side of plate, place 3 spears sautéed broccoli rabe mixed with saffron potatoes. Place 3 clam croquettes around broccoli rabe. Finish with drizzle of chive butter.



### SAUCE PROVENÇAL

1 oz. olive oil  
1 T. small-dice onion  
1 t. minced garlic  
2 vine-ripe tomatoes, peeled, seeded  
1/8 cup white wine  
1 basil leaf, chiffonade  
Salt and pepper, to taste

**Method:** Heat olive oil over medium heat. Add onion; sweat until translucent. Add garlic; sweat briefly. Small-dice tomatoes; add to pan. Deglaze with white wine; simmer until tomatoes cook down and concentrate in flavor. Finish with chiffonade of basil. Season with salt and pepper.

### RAGOÛT OF CORN, LEEK AND FENNEL

1 oz. olive oil  
1/4 cup sliced leek  
1/4 cup shaved fennel  
1 cup corn  
1/2 oz. white wine  
1/2 oz. Pernod  
1/2 cup heavy cream  
2 T. peeled Idaho potato  
Salt and pepper, to taste  
1/2 t. fennel top, chopped

**Method:** Heat olive oil in pan over medium heat. Add leek, fennel and corn; sweat until translucent. Add white wine; reduce until sec. Add Pernod; reduce until sec. Add cream; reduce by 1/4. With box grater, shred some potato directly into pan to thicken mixture. Finish with salt, pepper and fennel tops.

### SAUTÉ OF BROCCOLI RABE AND SAFFRON POTATOES

1 Idaho potato, small-dice  
1 cup saffron tea  
2 oz. olive oil  
1 garlic clove, thinly sliced  
12 pieces broccoli rabe, cleaned  
Salt and pepper, to taste

**Method:** Put potato and tea in small saucepan; bring to a simmer. When potatoes are tender, strain from tea; reserve. Heat olive oil in skillet over medium heat. Add garlic; sauté briefly.

Add broccoli rabe; continue to cook. Toss in saffron potatoes. Season with salt and pepper.

### CHORIZO/CLAM CROQUETTE

1 oz. olive oil + as needed  
1/4 oz. Spanish chorizo, brunoise  
1 T. fennel, brunoise  
1/2 t. minced garlic  
1/8 cup clam juice  
1 T. Pernod  
1/4 cup heavy cream  
3 gelatin sheets  
1 oz. Manila clams, chopped  
1 cup all-purpose flour  
1 cup beaten egg  
1 cup ground panko

**Method:** In pan, heat 1 oz. olive oil. Add chorizo; render. Add fennel; sweat until tender. Add garlic; sweat briefly. Add clam juice; reduce by 1/2. Add Pernod and cream; reduce until thickened. Bloom gelatin in ice water until softened; add to pan. Add clams; toss gently until incorporated. Spoon mixture onto plastic wrap in straight line; roll tightly, tying ends with butcher's twine. Drop in ice bath; allow to set up. Remove plastic wrap; slice into 12 equal medallions. Bread medallions in flour, egg and panko; repeat egg and panko. At service, drop croquettes into 350°F olive oil until golden-brown.

### CHIVE BUTTER

1 shallot, shaved  
2 bay leaves  
3 thyme sprigs  
10 chives  
8 black peppercorns  
1 cup white wine  
1 cup champagne vinegar  
1 lb. whole butter, diced  
Salt and pepper, to taste  
1 T. shaved chives, for garnish

**Method:** Put shallot, bay leaves, thyme, chives, peppercorns, wine and vinegar in small saucepan; reduce until sec. Remove pan from heat; slowly whisk in butter, season with salt and pepper. Strain through chinois. Garnish with shaved chives.



Visual Cuisines

### Duo of Veal

**Yield: 4 servings**

#### PROSCIUTTO-WRAPPED TERRINE OF VEAL

1/2 veal rack  
1 slice (about 1/2-inch thick) foie gras  
5 napa cabbage leaves  
0.5 oz. heavy cream  
6 shiitake mushroom caps  
Olive oil, as needed  
Salt and pepper, as needed  
8 slices (thin-sliced) prosciutto  
1 sheet (8-inch x 10-inch) caul fat  
1 oz. whole butter, diced  
1/2 shallot  
5 sprigs fresh thyme  
4 garlic cloves

**1)** Remove eye of rack from bone; remove silver skin or excess fat. **2)** In very hot pan, sear foie gras on both sides until deep golden-brown; chill. **3)** Julienne cabbage leaves; blanch in salted water. **4)** Bring cream to a simmer; reduce until thickened. Add blanched cabbage; cool. **5)** Toss mushrooms in olive oil, salt and pepper; roast until just tender. Cool. **6)** Split veal in half lengthwise; lightly pound with meat mallet to even thickness (about 1/4-inch). On sheet of plastic wrap, lay out prosciutto slices, slightly overlapping to make solid sheet. Place one piece of veal on prosciutto; spoon thin layer creamed cabbage down middle. Place foie gras

on top of cabbage. Place mushrooms down middle. Finish with thin layer of cabbage. Put second piece of veal on top of layers; roll entire piece in prosciutto, overlapping prosciutto by at least 1 inch. Roll in caul fat; tightly wrap in plastic wrap. Chill thoroughly. 7) Heat sauté pan; add olive oil, butter, shallot, thyme and garlic. Add terrine; gently render caul fat, basting constantly. Place on roasting rack; put in 375°F oven until medium-rare. Rest 10 minutes; slice.

### BRAISED VEAL SWEETBREAD

½ oz. thin-shaved shallot  
½ oz. thin-shaved celery  
Olive oil, as needed  
¼ cup white wine  
16 oz. veal stock  
1 veal sweetbread  
1 sachet

**Method:** Sweat shallot and celery in olive oil. Add white wine; reduce until sec. Add veal stock; bring to a simmer. Add sweetbread and sachet; cover with parchment and aluminum foil. Put in 375°F oven for about 30 minutes, or until tender. At service, remove sweetbread; reserve cooking liquid.

### CRISPY VEAL SWEETBREAD

1 oz. clarified butter  
1 T. small-dice celery  
1 T. shaved shallot  
¼ cup white wine  
4 oz. veal sweetbread  
2 sprigs fresh thyme  
8 black peppercorns  
2 bay leaves  
2 cups veal stock  
Flour, egg, breadcrumbs, for breading  
Olive oil, as needed

**Method:** Heat butter in small rondeau. Gently sweat celery and shallot until translucent. Deglaze pan with white wine; reduce until sec. Add sweetbread, thyme, peppercorns, bay leaves and veal stock; bring to a simmer. Cover with piece of buttered parchment paper, then foil; put in 325°F oven for about 45 minutes, or until fork tender. Remove sweetbread from pan; reserve. Strain cooking liquid through chinois. Return to high flame; reduce until thick nappé. Roughly chop sweetbread; add to reduced cooking liquid. Spoon small line of sweetbread mixture into plastic wrap; roll up to form tight cylinder. Tie ends with butcher's twine. Cool thoroughly in ice bath or refrigerator. When sweetbread completely set up, remove plastic wrap; slice into 4 equal-sized discs. Bread discs in flour, egg and breadcrumbs. At service, fry in 350°F olive oil until golden-brown.

### PEA RISOTTO

2 T. olive oil  
¼ t. minced garlic  
1 T. small-dice onion  
¼ cup Arborio rice  
¼ cup white wine  
1½ cups chicken stock, divided  
2 cups English peas, blanched, divided  
2 T. grated pecorino  
½ t. white truffle oil  
Salt and pepper, as needed

**Method:** Heat oil in saucepan; sweat garlic and onion. Add rice; stir in hot oil to coat and gently toast. Add wine; reduce. Add ⅓ cup chicken stock; stir. When absorbed, add another ⅓ cup stock. Repeat with last ⅓ cup stock. In blender, purée 1 cup peas with remaining chicken stock; reserve. When rice

is cooked to desired doneness, finish with pecorino, truffle oil, remaining peas and pea purée. Season with salt and pepper.

### SAUTÉED SPINACH

2 T. olive oil  
½ t. sliced garlic  
4 oz. Cello spinach, stemmed  
Salt and pepper, to taste

**Method:** Heat olive oil over medium flame. Add garlic; sweat briefly. Add spinach; sauté until wilted. Season with salt and pepper.

### SUMMER VEGETABLES

1 oz. olive oil  
6 pattypan squash, cut in quarters  
4 baby carrots, peeled  
¼ cup chicken stock  
¼ cup sliced asparagus  
1 T. whole butter  
¼ t. chopped thyme  
¼ t. chopped parsley  
Salt and pepper, to taste

**Method:** Heat olive oil in pan over medium heat. Add squash; sauté briefly. Add carrots; sauté 1 minute. Add chicken stock; reduce to sec. Add asparagus; toss to just heat through. Finish with butter, thyme, parsley, salt and pepper.

### SWEETBREAD JUS

2 cups reserved sweetbread cooking liquid  
1 T. fresh lemon juice  
Salt and pepper, to taste

**Method:** Pour sweetbread cooking liquid into small saucepan; reduce to desired consistency. Finish with lemon juice, salt and pepper.

### AT SERVICE

Place small amount of pea risotto on right side of plate. Place braised sweetbread on top of risotto. Place crispy sweetbread on top of braised sweetbread. Place small amount of spinach on opposite side of plate. Shingle 3 slices terrine over spinach. Spoon small amount of summer vegetables next to terrine. Finish with drizzle of sweetbread jus next to terrine and 5 drops aged balsamic.



Visual Cuisines



diamond



grand platinum



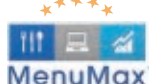
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# A TOAST

... to the outstanding contributors of the culinary world and beyond.



**Leif Eric Benson, CEC, AAC,**

retired as executive chef of Timberline Lodge, Timberline Lodge, Ore., in April, after 31 years. In March,

Benson, a member of ACF Chefs de Cuisine Society of Oregon, was named Oregon's Chef of the Year by the Oregon Department of Agriculture at an awards ceremony held at Oregon Garden Resort, Silverton, Ore.



**Margaret Condrasky, CCE, Ed.D., RD,**

associate professor of food science and human nutrition at Clemson University, Clemson, S.C., a

member of ACF Upstate South Carolina Chapter, received the Center for the Advancement of Foodservice Education's (CAFÉ) 2010 Idaho Potato Commission Leadership Award and \$1,000 at CAFÉ's 2010 Leadership Conference at Baltimore International College, Baltimore, June 25-27. Condrasky was recognized for bringing healthy messages to the foodservice world by authoring the American Culinary Federation Chef & Child Foundation's monthly "Culinary Nutrition News" articles. In addition,

**Faith Jennetta, CEPC,** a culinary instructor at the Technology Center of DuPage, Addison, Ill., a member of ACF Windy City Professional Culinarians Inc., received Kendall College's 2010 Green Award at the conference. She was recognized for integrating green initiatives in all phases of the curricula at the college.



**Michael Finch, CEC,** culinary-arts instructor, Harrisburg Area Community College, Harrisburg, Pa., vice president of ACF Harrisburg

Chapter, was one of two Pennsylvania chefs to receive the 2010 Governor's Award for Excellence in the Culinary Arts from Gov. Edward G. Rendell at the Gettysburg Festival, Orrtanna, Pa., June 19. Finch was recognized for his commitment to using locally sourced foods, educating the public and creating expressive culinary works.



**David Leicht, CEC, AAC,** a member of ACF Long Island Chapter, was recently promoted from district chef to regional culinary

director for ARAMARK's Higher Education Division, Greenvale, N.Y.



**Alfred Kever,** executive pastry chef, IP Casino Resort & Spa, Biloxi, Miss., a member of Mississippi Gulf Coast Chapter

ACF, won Best of Show for his berry tiramisu with caramelized bananas recipe at the chapter's 14th annual Culinary Classic Chef's Competition, held at IP Casino Resort & Spa, June 27.



**Joseph Strangis,** a member of ACF Greater Indianapolis Chapter, recently accepted the position of chair of the hospitality program, with a

concentration in culinary arts, at Ivy Tech Community College, Columbus, Ind. Strangis brings 40 years of community college teaching and industry experience in the culinary arts to the position. Previously, he was chef at Chrystal's Inc., Youngstown, Ohio.

## NCR WANTS TO HEAR FROM YOU

Have you or a colleague recently received an award or promotion? Send your news and high-resolution headshot to [ncr@acfcchefs.net](mailto:ncr@acfcchefs.net).





**Mary Ann Kiernan, CCC,**

hospitality management chef-instructor at the College of Human Ecology at Syracuse

University, Syracuse, N.Y., a member of ACF Syracuse New York Chapter, was named the 2010 Chef of the Year at the chapter's annual awards dinner at Mohegan Manor, Baldwinsville, N.Y., June 28.



**Edward Leonard, CMC, WGM, AAC,**

ACF national president from 2001 to 2005 and manager of the 2000,

2004 and 2008 ACF Culinary Teams USA, a member of ICA-ACF Big Apple Chapter, was appointed vice president and corporate chef for Le Cordon Bleu Schools North America in June. Leonard will be responsible for faculty training and development with a focus on technique, while providing hands-on leadership for all 17 Le Cordon Bleu campuses throughout North America. Previously, Leonard was assistant general manager/director of culinary operations at Westchester Country Club, Rye, N.Y.



**William Read,**

executive chef, and Mary Jaskowski, director of nutrition services, Saint Mary's Health Care, Grand Rapids, Mich.,

took first-place honors in the Association for Healthcare Foodservice's (AHF) 2010 Culinary Competition held during the AHF inaugural conference in Austin, Texas, June 7. Read is a member of ACF Greater Grand Rapids Chefs Association. In addition, **Angelo**



**Mojica**

**Mojica, CEC,** director of nutrition and food services, and Shawn Dolan, executive chef, UNC Health Care, Chapel Hill, N.C., took third place. Mojica is a member of ACF Triangle Chefs.



**Charles Carroll, CEC, AAC,**

executive chef, River Oaks Country Club, Houston, a member of ACF Professional Chefs Association

of Houston, was keynote speaker at the Defense Supply Center Philadelphia Subsistence Worldwide Customer Conference and Food Show, held June 15-16 at Greater Fort Lauderdale/Broward County Convention Center, Fort Lauderdale, Fla. Carroll shared his secrets to success and encouraged the approximately 1,400 military personnel in attendance to pursue their dreams in his address, "Essence of Greatness."



**Brandon Parry, CEC, ACE,** leading

chief petty officer/mess caterer of 3-Star Bistro and executive chef in charge of executive dining for the

Commander Naval Air Force, U.S. Navy, San Diego, a member of ACF Chefs & Culinarians of San Diego, was honored by San Diego County June 22 with the proclamation of "Brandon Parry Day." Parry was honored at a council meeting for his continued service to the military and civilian culinary community through his work with ACF.



**James Phillips, CEC,** executive

chef, Barona Resort & Casino, San Diego, apprenticeship chair for ACF Chefs & Culinarians of

San Diego, received the Gold Medallion Award for Chef of the Year from the California Restaurant Association San Diego Chapter at its 26th annual Gold Medallion Awards banquet held at the Hilton San Diego Bayfront, San Diego, June 1.

## JOLIET CHAPTER COOKS FOR GREAT CHEFS TASTING PARTY



Chefs and student volunteers from ACF Louis Joliet Chapter participated in United Cerebral Palsy of Illinois Prairieland's 15th annual Great Chefs Tasting Party and Auction held at Bolingbrook Golf Club, Bolingbrook, Ill., March 7.

More than 500 people attended the sold-out event, and \$116,750 was raised to support the agency's day school, adult programs and home-based services.

## NAVY CULINARY SPECIALISTS RECEIVE AWARD, INSTRUCTION



Navy culinary specialists who visited the American Culinary Federation's national office in June, are, front row, left to right: CS2 Danilo Vincent Aungon, USS Blue Ridge; CS3 Christopher Smith, USS Wyoming; CSSN Dulce Looney, USS Blue Ridge; and CSSN Lindsey Ocampo, USS Stennis, and back row, left to right: CS3

Mark Andaya, USS Stennis; CSSN Bryant Grovak, USS Stennis; CS3 Carlos Rodriguez, USS Ohio; CSSN Ivan Ketola, USS Stennis; and CS3 Javier Sanchez, USS Stennis. David Bearl, CCC, CCE, AAC, right, is coordinator for business and industry services, First Coast Technical College, St. Augustine, Fla.

Several galleys and fleets throughout the Navy received the Captain Edward F. Ney Memorial Award for Foodservice Excellence in April. As a result, a group of Navy culinary specialists aboard ships and submarines

from Georgia, Japan and Washington received two weeks of culinary instruction at First Coast Technical College (FCTC) in St. Augustine, Fla., in June.

## CompetitiveEdge

Upcoming ACF-Approved Culinary Competitions

Visit the ACF Web site, [www.acfchefs.org](http://www.acfchefs.org), for more information and updates.

### October 9-10, 2010

ACF Akron-Canton Area Cooks and Chefs Association  
Site: Tri-Mark/SS Kemp, Cleveland

Chair: Mark Kent, CEC; [mk6@uakron.edu](mailto:mk6@uakron.edu);  
(330) 972-6615; fax (330) 972-5525

Categories: A-B, SA-SB, F1, K1-7, 9, SK1-7, 9, P1, SP1, W—Wildcard Category—2-person mystery basket

### October 23-24, 2010

ACF Chefs and Cooks of the Catskill Mountains  
Site: SUNY Delhi, Delhi, N.Y.

Chair: Jessica Backus-Foster; [acfcamp@delhi.edu](mailto:acfcamp@delhi.edu);  
(607) 746-4041; fax (607) 434-8354

Categories: A-D, SA-SD, E1-4, K1-9, SK1, P1,2, H1,2, SH1,2

### October 26-27, 2010

ACF Greater Miami Chapter Epicurean Club  
Site: Miami Beach Convention Center—Hall C, Miami Beach, Fla.

Chair: David St. John-Grubb CEC, CCE, MBA, CHE;  
[foodworks\\_intl@comcast.net](mailto:foodworks_intl@comcast.net); (305) 974-8686

Categories: W—Wildcard category using K category guidelines (chicken, bone-in pork loin, fish, beef)

### November 12-14, 2010

ACF Chefs Association of Arizona, Inc.

Site: East Valley Institute of Technology, Mesa, Ariz.  
Chair: Eric Watson, CCC, CCE; [ewatson@aiz.edu](mailto:ewatson@aiz.edu);

(602) 331-7632; [www.acfaz.org](http://www.acfaz.org)  
Categories: A-D, ST2—Student Team State Competition, K1-9, SK1-9, P1,2 SP1,2

### January 14-16, 2011

ACF Fox Valley Chapter

Site: Madison Area Technical College, Madison, Wis.  
Chair: John Johnson, CEC, CCE;

[jjohnson@matcmadison.edu](mailto:jjohnson@matcmadison.edu); (608) 246-6707  
Categories: A-C, E1, F1, 2, ST2—Student Team State Competition, K1-9, P1, 2

## DISCOUNT FOR INTERNATIONAL CHEFS CONGRESS

StarChefs.com's fifth annual International Chefs Congress, Sept. 20-22, at Park Avenue Armory, New York, features main-stage programs, a products fair, tastings and networking

with 1,500 culinary professionals, as well as special guests Dan Barber, Michael Ruhlman, Marcus Samuelsson, Alain Sailhac and more. ACF chefs get a discounted rate of \$295 for a three-day



pass by using the promo code ACFICC when ordering tickets at [www.starchefs.com/icc/tickets](http://www.starchefs.com/icc/tickets).



## PHILADELPHIA CHEF DONATES RESOURCES



Lebanon County Career and Technology Center students Kimberly Wenger, left, and Yachira Olivo Andino, right, with Carl Deutsch, CCC, CCE, and the resources he donated to the school.

In May, Carl Deutsch, CCC, CCE, a member of ACF Philadelphia Chapter, donated cookbooks, textbooks and DVDs from his personal collection to the culinary and pastry arts programs at Lebanon County Career and Technology Center, Lebanon, Pa. The resources will be added to the center's library, which is used by students for research projects and recipe development. Deutsch was a member of the school's first American Culinary Federation Education Foundation accreditation site visit team in 2001, and takes an interest in the success of the school's culinary and pastry programs.

## FRENCH'S FOODSERVICE SALES SUPPORT CCF



French's® Foodservice's "A Case for Kids" rewards promotion benefits

the ACFEF Chef & Child Foundation (CCF). Through the end of October, French's will donate \$10 to CCF for every case of French's Honey Mustard Sauce purchased. ACF members will also earn double Foodservice Rewards points when registering their purchases.

"This is an organization that does great things for children," said Jo'el Ellis, senior brand manager for French's products. "French's is thrilled to lend their support and give others the opportunity to join us in the fight against childhood hunger, malnutrition and obesity."

For more information, visit [www.frenchsfoodservice.com](http://www.frenchsfoodservice.com). To sign up for Foodservice Rewards, visit [www.foodservicerewards.com](http://www.foodservicerewards.com).

## PEOPLE'S GARDEN SCHOOL PILOT PROGRAM



The USDA Food and Nutrition Service has \$1 million available for a People's Garden School Pilot Program. The program

is designed to: teach students about agriculture production practices, diet and nutrition; contribute produce to supplement food provided at eligible schools, student households, local food banks or senior-center nutrition programs; and conduct an evaluation of funded projects to learn more about the impacts of school gardens. Grants will be awarded to develop and run community gardens at eligible high-poverty schools, defined as public schools with 50% or more students eligible for free and reduced-price meals. Public or private nonprofit organizations are eligible to apply. Grant applications are due by Oct. 8, 5 p.m. EST. School gardens are to be developed in at least three states and no more than five states that fall into three population-size groupings; see <http://www.census.gov/>

## IN MEMORIAM

We mourn the passing of our fellow culinarians, who meant so much to the industry and to the American Culinary Federation.

### Walter D. Ayerst

ACF First Coast Chapter

### Kurt T. Brown

ACF Akron-Canton Area Cooks and Chefs Association

### Michael O. Cornelius

Texas Chefs Association

### Harold S. Hillard, CEC, CCE

ACF Tallahassee Area Chefs Association

### Thomas Liotta, CEC, AAC

ACF San Francisco Chapter

### Richard J. Opanowski

ACF Gulf to Lakes Chefs & Cooks Association Inc.

### Anne F. Prislupsky

ACF Chefs and Cooks of the Catskill Mountains

### Stephen L. Sparks, CEC, CCE

ACF Washington State Chefs Association

### Janice Streeter

ACF Professional Chefs/Cooks Association of Rochester

### Francois Studer, AAC

ACF Chefs de Cuisine Association of California

### John E. Tennant, CEC

ACF Greater Miami Chapter Epicurean Club

### William D. Walsh Jr., CEC

White Mountain Chapter of the ACF

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Sept. 24-26

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**Salemno, HAAC: (215) 527-8494;**

[educateforum@gmail.com](mailto:educateforum@gmail.com).

[compendia/statab/rankings.html](http://compendia/statab/rankings.html) or [http://en.wikipedia.org/wiki/List\\_of\\_U.S.\\_states\\_and\\_territories\\_by\\_population](http://en.wikipedia.org/wiki/List_of_U.S._states_and_territories_by_population). For more information, visit <http://www.fns.usda.gov/fns/outreach/grants/garden.htm>.



## CANDIDATES TO TAKE CMC EXAM OCT. 23-30

The following candidates will take the CMC exam at The Culinary Institute of America, Hyde Park, N.Y.

**Brian Beland, CEC**, executive chef, Country Club of Detroit, Grosse Pointe Farms, Mich.; ACF Michigan Chefs de Cuisine Association

**Daniel Dumont, CEC**, vice president of culinary and corporate chef, Ocean Properties Ltd. Hotels and Resorts, Portsmouth, N.H.; ACF Piscataqua Chapter

**Randall Emert, CEC, CCA**, executive chef, Great Oaks Country Club, Rochester, Mich.; ACF Michigan Chefs de Cuisine Association

**Jason Hall, CEC**, executive chef, Hammock Dunes Club, Palm Coast, Fla.; ACF St. Augustine Chapter

**Shawn Hanlin, CEC**, executive director, Oregon Coast Culinary Institute, Coos Bay, Ore.; ACF Bay Area Chefs Association of Oregon

**Shawn Loving, CEC, CCA**, department chair/instructor, Schoolcraft College Culinary Arts Department, Livonia, Mich.; ACF Michigan Chefs de Cuisine Association

**Robert Mancuso, CEC**, executive chef, The Country Club, Chestnut Hill, Mass.; ACF Epicurean Club of Boston

**Hubert Martini, CEC, AAC**, culinary instructor, The Culinary Institute of America, Hyde Park, N.Y.; ACF Windy City Professional Culinarists Inc.

**Jonathan Moosmiller, CEC**, executive chef, Genesee Valley Club, Rochester, N.Y.; ACF Professional Chef/Cooks Association of Rochester

**Alan Neace Sr., CEC, AAC**, culinary instructor, Midwest Culinary Institute, Cincinnati; Midwest Culinary Institute Faculty

**Richard Rosendale, CEC**, executive chef, The Greenbrier, White Sulphur Springs, W.Va.; ACF National Chapter

**Travis Smith, CEC, CCA, AAC**, executive chef, Vail Resorts—Breckenridge, Breckenridge, Colo.; ACF Colorado Chefs Association

**Brian Sode, CEC, AAC**, executive chef, The Bear's Club, Jupiter, Fla.; ACF National Chapter

**John Thompson, CEC**, executive chef, Minneapolis Club, Minneapolis; ACF Minneapolis Chefs Chapter



A team from Dominican University, River Forest, Ill., left to right, Edwin Cortes, Caren Messina-Hirsch, coach, a member of ACF Windy City Professional Culinarists Inc., Henry Sudira, Laurie Tremb, captain, and Phyllis Arista, took home first place in ACF Windy City Professional Culinarists Inc.'s Second Annual Burger Throwdown held June 21 at Consumers Packing Co.,

Melrose Park, Ill. The team, from one of seven culinary schools that competed in the Burger Throwdown, won with its Asian Invasion burger. The contest was part of the chapter's annual picnic, More Than a BBQ, BBQ, which raised money to help send Toss Baquiran, CC, chapter student-member chair, to the 2010 ACF National Convention in Anaheim, and make awards to Chef Educator of the Year candidate Timothy Meyers, CCC, CCE, and the Kendall College Baron H. Galand Culinary Knowledge Bowl Team.

## MISSOURI CHAPTER BRINGS TOGETHER CHEFS, FARMERS

Farmers, chefs and other guests enjoyed cooking demonstrations, including one by former White House chef Walter Scheib, as well as discussions and seminars focused on buying locally, eating seasonally and facilitating better relationships among farmers and chefs, at a Farm to Table Festival held June 12-13 at The University Club at the University of Missouri (MU), Columbia, Mo. The event, hosted by The University Club of MU and

University Catering and Event Services and ACF Central Missouri Chapter, demonstrated the vital role these groups play in the journey from farm to table. Proceeds from the event will benefit the chapter's scholarship fund and the Columbia Farmers Market.

**Daniel Pliska, CEC**, left, co-founder of the Farm to Table Festival, with **Walter Scheib, HAAC**, headlining chef, center, and **Matthia Accurso, CCC**, executive sous chef of the Metropolitan Club, Washington, D.C.





# HISTORY

## Recipe for Success

By Kay Orde

Salvador Marino, CEC, HAAC, bought the first of several restaurants he and his wife Jean would own in Birmingham, Ala., in 1948. They were 20-somethings, and the purchase was made with \$2,700 they had saved up between them. Flash forward 50 years, and Marino has left the restaurant business—but he hasn't left foodservice. In 1999, he began to produce Chef Sal's Southern-Style Vegetables, now available nationwide.

Today, Marino is 85, but he remembers growing up in the Great Depression, the son of Italian immigrant parents, as if it were yesterday. "My daddy had a grocery store, and by the age of 10, I was up at 5 a.m. and opening the store by myself. Then I went to school, and came home to work in the store until 9 p.m."

This introduction to what would become his life's work seems an unlikely inspiration for a youngster, but Marino saw opportunities. He would help unload the truck that delivered meat, including sides of beef, and it wasn't long before he figured out how to cut off a slice and cook a steak, or cook some sausage with sawmill gravy for breakfast. "I was making béchamel sauce and beurre blanc before I knew what they were," he says.

When World War II came along, he enlisted in the Army, just before his 18th birthday. His cooking skills were recognized during basic training, and with other soldiers of various ethnic backgrounds he formed a "league of nations" that soon earned a reputation for preparing outstanding food. "The officers would leave the Officers Club and come eat our food," Marino says.

After the war, he went home to Birmingham and married Jean. They sold their first restaurant and bought a larger one. Soon, 22 employees were reporting to Marino, who was barely in his 30s. But there was a downside. "I was working from 5 a.m. one day to 2 a.m. the next, seven days a week. I

felt I had to be there every minute," he says. "When I sold it, I promised myself and God that I wouldn't work on Sundays again."

Marino's next career move continued his professional development when he went to work as an assistant manager in a restaurant located in a national department store chain. He was hired by Master Chef Carl Schmidt, who saw something in his new employee. "He encouraged me to go to culinary school," Marino says. "So I went to The Culinary Institute of America in New Haven, Conn. It was there that I met Joe Amendola, who became a great friend."

When his studies ended, Marino went back to Birmingham and bought another restaurant. His life would revolve around restaurant ownership for many years, a decision, he says, that he has never regretted. "This business is a hobby, not work, to me. I would put in long hours and ache all over, but the fruits of it made it all worthwhile. I never thought of it as work."

Although he'd left behind his formal training, he was on a constant quest to learn. A trip to Chicago found him tracking down the best deli in town. "My son thought I was crazy," Marino says. "But I just wanted to know what others in the business were doing and how they were doing it."

It was one of the reasons he joined ACF and ACF Birmingham Alabama Chapter in 1985. He wanted to learn from other chefs and explore the foodservice world. Today's members might learn something from past chapters, he says. "We need to get back to basics, back down to earth, to be successful. We're losing chapters because of how our thinking has gone. Not everyone can be a master chef. Feed people and make them feel good. That's what we do best. Some chefs want recognition and glory, but they need to get back to basics and fix good food."



To keep young people involved, he believes, there's nothing like a good dose of honesty. "We should be more truthful with them about foodservice. Kids go to culinary school, pay high tuition, come out and can't make it. It breaks my heart. I tell them to work under chefs and learn from all kinds of different people, and be aggressive as they make their way in the business. I would try to help the kids I thought had potential, and encourage them."

He's equally as likely, though, to dissuade young people who are in the wrong line of work. "I had one young man who worked for me who'd come in about 8 a.m., have breakfast, smoke a cigarette, etc., and start working an hour later. I said to him, 'Why don't you find something you enjoy doing?' He became a fireman, and is still a fireman today. If you want to be a success in life and live a long time, find something you enjoy doing."

That Marino enjoys what he's doing is obvious, but why, when he could have retired a decade ago, did he branch out into another area of foodservice? "My son called and said he was starting something new. He was putting quick-service food outlets in nontraditional locations," Marino says. "I hadn't worked with him long before I said we needed to get into the business of producing our own vegetables and side dishes. So I did the R&D, wrote the recipes and started producing. When we put the products into the locations, it was a hit. I showed them how simple it was to use the products—since they were already cooked and seasoned."

Marino has no plans to retire. "If you quit working, you die." Instead, he says, "Help people out when you can. Lead a good spiritual life. Be productive. Have a love for the business and for God, and don't be afraid to work."

"Do the best you know how. Give the best you know how. And you will never fail."

## CERTIFICATION

# CMC® Exam: Real, Unscripted, Intense

By Brad Barnes, CMC, CCA, AAC

*The CMC exam is sponsored by McCormick for Chefs.*

Becoming an American Culinary Federation Certified Master Chef® (CMC®) is one of a chef's greatest achievements. This prestigious title is earned by demonstrating a mastery of all the skills that make up the consummate chef: all things cooking, as well as mentoring, sanitation, nutrition and organization.

Currently, there are 61 ACF Certified Master Chefs® (CMC®). When a chef sets a goal of becoming a certified master chef, he or she does so for myriad reasons: career advancement, to increase knowledge, to hone skills or to increase earnings.

Attaining the CMC designation is not, as many would believe, the final rung on the certification ladder. Instead of representing a standard industry job classification, the CMC represents significant skill in the culture, craftsmanship, science and art of cookery.

Fourteen candidates will participate in the eight-day CMC exam at The Culinary Institute of America, Hyde Park, N.Y., Oct. 23-30. Forget the culinary shows you see on television. This exam is real, unscripted and an intense reflection of the skills required to earn the prestigious CMC title.

The candidates will demonstrate their culinary mastery in eight major segments: healthy cooking, buffet catering, classical cuisine, freestyle cooking, global cuisine, baking and pastry, Continental and Northern European cuisine and market basket.

So, how did the dozen chefs who will take the CMC exam know they were ready for this challenge?

The primary skill set required during the comprehensive exam is the fundamental methodology and skills required for all great cooks. These competencies, along with a well-honed group of craft-based abilities, comprise the basic requirements successful candidates demonstrate:

- butchery of meats, fish and poultry
- knife work, classical cuts and the ability to manicure all foods to achieve a clean, well-presented food item
- a thorough understanding of plate and platter presentations appropriate for the highly crafted service of many genres
- intensity of flavor development, enhancing the dishes to a clearly definitive profile controlled by the chef's intentions
- a broad-stroke knowledge and understanding of today's haute cuisine, global and historical cookery

The competencies and skills executed in the organized and efficient preparation, with flawless sanitation, need a measurable amount of talent. While seemingly a daunting task, it is not insurmountable when correctly prepared for by the chef.

Preparation for the CMC exam requires time, concentration and an unwavering dedication to be the best cook you can possibly be. Best practices preparation techniques include:

- know and master preparation of all food items
- achieve a gold medal in cold-food salon

- understand the principles covered in *Le Guide Culinaire*
- be able to conceptualize and execute well-refined dishes and the appropriate preparations of them
- practice flawless timing and adept, quickly executed skills
- know yourself and your work

To aptly prepare themselves for this stress-filled demonstration of technique and culinary understanding, chefs must first decide that the ideologies encompassed by the exam are important to them as professionals. Then, they must dedicate themselves to the pursuit of consistent practice to attain significant control in the mastery of cooking.

In October, 14 chefs are embarking on a great journey to become CMCs. They are committed to this huge undertaking, and you will be able to follow their progress and success on the ACF website. And while they have practiced and studied and then prepared even more, they have the same passion and philosophy that ultimately makes all chefs successful: Make food a part of everything you do, relish the preparation of a meal, live for delicious food and love the fact that you make others happy when you cook.

*Brad Barnes, associate dean at The Culinary Institute of America, Hyde Park, N.Y., is chair of the CMC/CMPC Subcommittee.*

## ACF CERTIFICATION COMMISSION

### Meet your CMC/CMPC Subcommittee

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# Apprenticeship: An Insider's Perspective

By Nick Weber

The ACF Education Foundation (ACFEF) Apprenticeship program is offered at various locations throughout the country. Each of these individual programs has its own character and unique presence. What makes each program special is the apprentices and the passion they bring to their new trade. With all the focus given to new technologies and cutting-edge ideas, it is easy to forget that at the heart of these movements is a new generation of culinarians who have committed to learning about and improving their industry.

For a look into the world of an apprentice, we interviewed Nathan Haynes, an apprentice at The University Club, University of Missouri, Columbia, Mo., who attends Johnson County Community College, Overland Park, Kan. He is a member of ACF Greater Kansas City Chefs Association.

Haynes, like every apprentice, is working toward a career in the culinary industry. The journey to this goal can be both challenging and exhilarating. To find out more about becoming an ACFEF apprentice or hosting an ACFEF apprenticeship program, visit [www.culinaryprofessionals.org](http://www.culinaryprofessionals.org). We wish all apprentices the best of luck in following their dreams.

*Why did you join an ACFEF apprenticeship program?*

I joined the program to further my culinary career. I really enjoy this line of work, and

once the opportunity presented itself, I chose to go to school to become a chef.

*Why do you want to become a chef?*

I admire the knowledge that chefs carry concerning food. I also have a high regard for hardworking people who love what they do. I feel this is the best field of work to be a part of, and to become a respected chef would give me a great sense of pride.

*What is the best part of apprenticeship?*

It is working side by side with my education. Everything I learn in class is strengthened at work, and the lessons I learn at work help me with school. It's a hands-on experience that I find is the best way for me to learn. I feel that classes alone wouldn't fully prepare me for the reality that comes with being a chef. The real-world experiences I gain at work are priceless, as far as I'm concerned.

*Where do you want to work when you graduate?*

As far as specific location or place, I'm undecided, but I do know that I still want the opportunity to learn and grow as a chef, wherever I work. Atmosphere is one of the most important deciding factors, rather than cuisine or region.

*What has been the most challenging aspect of apprenticeship for you?*

The most challenging part is the drive to school. It's a five-hour roundtrip to the Overland Park campus, which makes for a long day. The schooling and the work aren't



Haynes

difficult for me. I like the challenge, so I enjoy what I am learning and the work I do.

*If you could cook one meal, what would it be?*

It would have to be a pizza. With hand-rolled dough, fresh tomatoes, basil and fresh cheese, and with a good crust and sauce, you have a simple, yet elegant, dish. It's comfort food at its best.

*Who is your culinary hero?*

James Beard. His main ambition was to teach others, and I respect that. He lived his life trying to further knowledge about the culinary world. His books, television appearances and especially his schools are testaments to his great teaching ability and his love for cooking.

*How has apprenticeship affected your life?*

The program has given me direction. My goal is to graduate and become certified. Once I reach that goal, I will have the knowledge and confidence to expand further in my career. The program has definitely been beneficial, not only to me, but to my career, as well.

*Nick Weber is the apprenticeship coordinator for the ACFEF. He can be reached at [nweber@acfcchefs.net](mailto:nweber@acfcchefs.net) or (904) 484-0221.*

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**SEAFOOD GUIDE** The Alaska Seafood Marketing Institute offers a resource to aid in purchasing Alaska whitefish. The Alaska Whitefish Buyer's Guide contains information on whitefish varieties, including Alaska pollock, surimi seafood, cod, black cod, halibut, sole/flounder and rockfish. To order the guide, call (800) 806-2497 or visit [www.alaskaseafood.org/foodservice](http://www.alaskaseafood.org/foodservice).



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